

CANTONESE SPARERIBS

YIELD: 100 Portions (3 Pans)				EACH PORTION: 8 Ounces
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, spareribs, thawed	75 lb.	1. Cut ribs into serving size portions (2-4 ribs) 10 to 12 ounces raw weight total. Place ribs in stock pot or steam-jacketed kettle. 2. Cover with cold water; bring to a boil; cook 30 minutes. Drain.
Water.....	To cover	
Soy sauce.....	2 qt.	3. Place ribs in stainless steel pan. Combine soy sauce, sugar, and catsup. Pour marinade over ribs; marinate at least 1 hour. 4. Remove from marinade; place an equal quantity of ribs in each pan. 5. Bake 1½ to 2 hours, basting ribs frequently with marinade.
Sugar, granulated	2 lb.	4½ cups	
Catsup, tomato....	2 lb 4 oz	1 qt.	

NOTE: Other sizes and types of pans may be used. See Recipe No. A-25.

REVISION

ROAST FRESH HAM

YIELD: 100 Portions (2 Pans)				EACH PORTION: 2 Slices (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 325°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork ham, fresh, boneless, thawed	45 lb.	1. Place hams in pans. 2. Insert meat thermometer into thickest part of ham. DO NOT ADD WATER. DO NOT COVER. 3. Bake 4½ hours or until meat ther- mometer registers 170°F. 4. Let stand 20 minutes. Remove string or netting before slicing.

- NOTE:**
1. If hams are frozen, cooking time will be increased about 1 hour.
 2. Other sizes and types of pans may be used. See Recipe No. A-25.
 3. If desired, racks may be placed in pans.
 4. In Step 3, if convection oven is used, bake at 300°F. 4 hours or until meat thermometer registers 170°F.

REVISION

JAMBALAYA**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 1/2 Cups (12 Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	12 lb.	2 1/4 gal.	1. Sauté onions, celery, sweet peppers and garlic in salad oil, melted shortening or olive oil until vegetables are tender.
Celery, fresh, chopped	1 lb 12 oz	5 1/4 cups	
Peppers, sweet, fresh, diced in 1/2 inch pieces	2 lb.	2 qt.	
Garlic, dehydrated....	1 1/4 tsp.	
Salad oil, shortening, melted, or olive oil	1 lb.	2 cups.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	19 lb 2 oz	2 $\frac{1}{4}$ gal (3- No. 10 cn)	2. Add tomatoes, tomato paste, basil, marjoram, thyme, oregano, red pepper, bay leaves, Soup and Gravy base and water. Blend well. Bring to a boil; reduce heat; simmer 10 minutes.
Tomato paste, canned	1 lb 7 oz	2 $\frac{2}{3}$ cups ($\frac{3}{4}$ -No. 2 $\frac{1}{2}$ cn)	
Basil, sweet, whole, crushed	2 oz.	1 $\frac{1}{4}$ cups	
Marjoram, ground.	1 oz.	$\frac{1}{2}$ cup.	
Thyme, ground.	1 $\frac{1}{4}$ oz. ...	7 $\frac{1}{2}$ tbsp	
Oregano, crushed.	5 tbsp.	
Pepper, red, ground.	1 tbsp.	
Bay leaves.	8 leaves.	
Soup and Gravy base, chicken	10 oz. ...	1 $\frac{1}{2}$ cups	3. Place 2 $\frac{1}{2}$ qt rice and about 4 $\frac{3}{4}$ qt ham in each roasting pan. Add about 2 gal sauce to each pan. Cover; bake 1 hour or until rice is tender.
Water.	7 $\frac{1}{2}$ qt.	
Rice, long grain.	8 lb 6 oz. .	1 $\frac{1}{4}$ gal.	
Ham, canned, diced in $\frac{3}{4}$ inch cubes	13 lb.	9 $\frac{3}{4}$ qt.	

(CONTINUED)

JAMBALAYA

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, raw, peeled, deveined	10 lb.	4. Add 5 lb shrimp to each pan. Mix well; continue to bake 10 to 15 minutes or until done. Remove bay leaves.

NOTE: 1. In Step 1:

13 lb 5 oz dry onions A.P. will yield 12 lb chopped onions.

2 lb 6 oz fresh celery A.P. will yield 1 lb 12 oz chopped celery.

2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.

1 lb 8 oz (2 qt) dehydrated onions and $5\frac{1}{3}$ oz (1 qt) dehydrated green peppers (See Recipe No. A-11) or 2 lb frozen diced green peppers may be used. Thaw peppers. 5 cloves ($1\frac{2}{3}$ tbsp) garlic, dry, minced may be used. Fry with onions in Step 1.

2. In Step 2, 1 lb 11 oz ($\frac{3}{4}$ -36 oz cn) canned tomato juice concentrate may be used.

3. Recipe may be prepared in steam-jacketed kettle. In Step 3, reduce cooking time to 30 minutes.

4. In Step 4, other types of unbreaded shrimp may be used. See GUIDELINES FOR USING SHRIMP, Recipe No. L-G-2.

5. Other sizes and types of pans may be used. See Recipe No. A-25.

6. In Step 3, if convection oven is used, bake at 300°F. 30 minutes or until rice is tender. Follow Step 4. Bake 10 to 15 minutes.

REVISION

SCRAPPLE

YIELD: 100 Portions				EACH PORTION: 2 Slices
TEMPERATURE: 400°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Scrapple, frozen.	30 lb.	1. Slice scrapple into 3/8 inch slices. Cook according to manufacturer's directions.

REVISION

PORK ADOBO

YIELD: 100 Portions				EACH PORTION: $\frac{2}{3}$ Cup (5 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Pork, diced, thawed	32 lb.	1. Place pork in steam-jacketed kettle or stock pot. 2. Combine soy sauce, vinegar, garlic powder, ginger, bay leaves, and pepper. Pour over pork; mix well. Cover; bring to a boil; reduce heat; simmer 30 minutes. Skim off excess fat. Remove bay leaves.	
Soy sauce.	1 lb.	1 $\frac{1}{2}$ cups		
Vinegar.	2 lb.	1 qt.		
Garlic powder.	$\frac{1}{10}$ oz.	1 tsp.		
Ginger, ground.	1 oz.	$\frac{1}{4}$ cup.		
Bay leaves.	$\frac{1}{71}$ oz.	4 leaves		
Pepper, black.	$\frac{1}{2}$ oz.	2 tbsp.	3. Dissolve cornstarch in water; stir into pork mixture. Bring to a boil; reduce heat; cook 5 minutes or until thickened.	
Starch, corn.	12 oz.	2 $\frac{1}{2}$ cups		
Water, cold.	2 lb.	1 qt.	4. Add onions and peppers; cook until tender, about 20 minutes.	
Onions, dry, $\frac{1}{4}$ inch slices	3 lb.	3 qt.		
Peppers, sweet, fresh, cut into $\frac{1}{2}$ by 2 inch slices	4 lb.	5 $\frac{1}{2}$ qt.		

- NOTE:
1. In Step 1, 35 lb pork butt A.P. diced into 1 to 1 $\frac{1}{2}$ inch pieces may be used. Trim to remove excess fat and gristle.
 2. In Step 2, 1 $\frac{1}{3}$ tbsp (4 cloves) dry minced garlic may be used.
 3. In Step 4, 3 lb 5 oz dry onions A.P. will yield 3 lb onions sliced $\frac{1}{4}$ inch thick.
 4. In Step 4, 4 lb 14 oz fresh sweet peppers A.P. will yield 4 lb sliced $\frac{1}{2}$ inch by 2 inches.
 5. One No. 6 scoop may be used. See Recipe No. A-4.

SIMMERED PORK HOCKS

(Ham Hocks)

YIELD: 100 Portions			EACH PORTION: 1 Pork Hock (7 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork hocks, frozen	64 lb...	100 each	1. Place frozen pork hocks in steam-jacketed kettle or stock pot. Add water, salt, bay leaves, garlic, pepper, and onions. Cover; bring to a boil; reduce heat; simmer 2 1/2 hours or until tender.
Water, boiling....	8 gal....	
Salt.....	4 oz....	6 tbsp...	
Bay leaves.....	9 leaves.	
Garlic, dehydrated	2 tsp....	
Pepper, black....	3/4 oz..	3 tbsp...	
Onions, dry, quartered	3 lb....	9 3/4 cups	2. Place pork hocks in serving pans. Add enough cooking liquid to half cover pork hocks. Remove bay leaves.

- NOTE:
1. In Step 1, 2 3/4 oz (22/3 tbsp-8 cloves) dry minced garlic may be used.
 2. In Step 1, 3 lb 6 oz dry onions A.P. will yield 3 lb quartered dry onions.
 3. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
 4. If desired, serve with hot sauce and vinegar.

VARIATION

1. **SIMMERED PIGS' FEET:** In Step 1, use 64 lb pigs' feet, 5 1/4 gal water and 2 3/4 gal vinegar. Follow Step 2. **EACH PORTION:** 1 Pig's Foot (8 1/2 Ounces).

REVISION

ITALIAN STYLE VEAL STEAK

YIELD: 100 Portions

EACH PORTION: 1 Steak (6 Ounces)

PAN SIZE: 18 by 26-inch Sheet Pan (5 Pans)

TEMPERATURE: 425°F. Oven;

12 by 20 by 2¹/₂-inch Steam Table Pan (9 Pans)

375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal steaks, breaded, frozen	37 lb 8 oz	100 steaks	1. Place 20 steaks on each pan. Bake at 425°F. 20 minutes. Turn steaks. Bake 15 minutes or until thoroughly heated and browned. Place steaks in single layer in each steam table pan. Set aside for use in Step 6.
Salad oil, shortening or olive oil	4 oz.	1/2 cup.	2. Sauté onions and peppers in salad oil, shortening or olive oil 10 minutes. Set aside for use in Step 4.
Onions, dry, chopped	1 lb.	3 cups.	
Peppers, sweet, fresh	2 lb.	1 1/2 qt.	
Soup and Gravy base, beef	2 oz.	6 tbsp.	3. Reconstitute Soup and Gravy base in boiling water.
Water, boiling. . . .	4 lb.	2 qt.	
Tomatoes, canned, diced	12 lb 12 oz	1 1/2 gal(2-No.10 cn)	4. Add sautéed vegetables, tomatoes, parsley, sugar, salt, oregano and garlic powder to stock. Mix well; bring to a boil. Reduce heat. Simmer 5 minutes. 5. Pour about 2 lb 3 oz (1 qt) sauce over steaks in each pan. 6. Bake at 375°F. 15 minutes or until hot.
Parsley, fresh, chopped	4 oz.	2 cups.	
Sugar, granulated	1 oz.	2 tbsp.	
Salt.	2/3 oz.	1 tbsp.	
Oregano, crushed	1/16 oz. . .	1 tbsp.	
Garlic powder. . . .	1/3 oz.	1 tbsp.	

- NOTE:
1. In Step 1, if convection oven is used, bake at 400°F. 10 minutes. Turn steaks. Bake 6 to 8 minutes or until thoroughly heated and browned on high fan, closed vent. In Step 6, bake at 325°F. 15 to 20 minutes or until hot.
 2. In Step 1, if microwave-convection oven is used, use 11 half sheet pans (13 by 18 inches). Place 9 steaks on each pan. Bake at 450°F. 8 minutes with 80% microwave power throughout. Turn steaks, bake 4 minutes. In Step 5, pour about 3 cups sauce over steaks in each pan. In Step 6, bake 1 minute or until hot with 80% microwave power throughout.
 3. In Step 2: 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
 4. In Step 4, 1/2 cup (24 cloves) dry minced garlic may be used. Sauté with onions and peppers in Step 2.
 5. In Step 2, 2 oz (92/3 tbsp) dehydrated onions and 5 oz (3 cups) dehydrated green peppers may be used. (See Recipe No. A-11) or 2 lb (1 1/2 qt) frozen diced peppers may be used. Thaw peppers.
 6. In Step 4, 4 1/4 oz fresh parsley A.P. will yield 4 oz chopped parsley.
 7. Other types of pans may be used. See Recipe No. A-25.

VEAL PAPRIKA STEAK

YIELD: 100 Portions			EACH PORTION: 1 Steak (5½ Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan (5 Pans) 12 by 20 by 2½-inch Steam Table Pan (9 Pans)			TEMPERATURE: 425°F. Oven; 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal steaks, breaded, frozen	37 lb 8 oz	100 steaks	1. Place steaks on pans. Bake at 425°F. 20 minutes. Turn steaks. Bake 15 minutes or until thoroughly heated and browned. Turn steaks; place steaks in single layer in each steam table pan. Set aside for use in Step 7.
Onions, dry, thinly sliced	8 lb.	1½ gal	2. Sauté onions in shortening, salad oil or olive oil 10 minutes. Set aside for use in Step 7.
Shortening, melted, salad oil or olive oil	8 oz.	1 cup...	
Flour, wheat, general purpose, sifted	1 lb.	1 qt.	3. Combine flour and water; mix until smooth.
Water.....	1 qt.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, beef	6 oz. . .	7/8 cup.	4. Reconstitute Soup and Gravy base in boiling water. Add paprika and garlic powder. Gradually add flour mixture, stirring constantly.
Water, boiling.	1 1/4 gal	
Paprika, ground	1 oz. .	1/4 cup.	5. Return to a boil; reduce heat; simmer 5 minutes or until thickened. Remove from heat.
Garlic powder.	1 tsp.	
Sour cream, room temperature	2 1/2 qt	6. Carefully blend sour cream with 1 qt gravy. Combine with remaining gravy. Mix well.
				7. Place about 13 oz (2 3/4 cups) onions over steaks in each pan.
Paprika, ground	3/4 oz	3 tbsp	8. Pour about 1 lb 15 oz (3 2/3 cups) gravy over steaks in each pan. Sprinkle about 1 tsp paprika over steaks in each pan.
				9. Bake at 375°F. 20 to 25 minutes or until thoroughly heated.

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VEAL PAPRIKA STEAK

- NOTE:
1. In Step 1, if convection oven is used, bake at 400°F. 10 minutes. Turn steaks. Bake 6 to 8 minutes or until thoroughly heated and browned on high fan, closed vent. In Step 9, bake at 325°F. 10 to 15 minutes or until thoroughly heated.
 2. In Step 2, 8 lb 14 oz dry onions A.P. will yield 8 lb thinly sliced onions.
 3. In Step 2, 1 lb ($4\frac{7}{8}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 4, 8 cloves dry minced garlic may be used. Sauté with onions in Step 2.
 5. In Step 6, Sour Cream Sauce Mix may be used for sour cream. Mix according to instructions on container.
 6. Other sizes and types of pans may be used. See Recipe No. A-25.

REVISION

VEAL PARMESAN**YIELD: 100 Portions (5 Pans)****EACH PORTION: 1 Steak (6½ Ounces)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 425°F. Oven; 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomato Sauce.....	6½ qt....	1. Prepare 1 recipe Tomato Sauce (Recipe No. O-15). Set aside for use in Step 4.
Veal steaks, breaded, frozen	37 lb 8 oz	100 steaks	2. Place steaks on pans. Bake at 425°F. 20 minutes. Turn steaks. Bake 15 minutes or until thoroughly heated and browned.
Cheese, Mozzarella, sliced	3 lb 2 oz	50-1 oz slices	3. Cut slices in half. Place ½ slice cheese on each steak. 4. Pour 2 lb 11 oz (1¼ qt) sauce over steaks in each pan.
Parmesan cheese, grated	8 oz.....	2 cups...	5. Sprinkle about 6 tbsp cheese over steaks in each pan. 6. Bake at 375°F. 10 minutes or until cheese is melted.

REVISION

(OVER)

- NOTE:**
1. In Step 1, 10 lb 14 oz (12/3-No. 10 cn) canned pizza sauce may be used.
 2. In Step 2, if convection oven is used, bake at 400°F. 10 minutes. Turn steaks. Bake 6 to 8 minutes or until thoroughly heated and browned on high fan, closed vent. In Step 6, bake at 325°F. 6 to 8 minutes or until cheese is melted on high fan, closed vent.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **VEAL STEAK:** Omit Steps 1 through 6. Use 37 lb 8 oz frozen breaded veal steaks. Fry in 350°F. deep fat until golden brown, about 5 minutes. Serve immediately or hold partially covered until served.

JAEGERSCHNITZEL (Veal Steak With Mushroom Sauce)

YIELD: 100 Portions (5 Pans)

EACH PORTION: 1 Steak (4½ Ounces) plus
¼ Cup (2 Ounces) Sauce

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 425°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	4 oz. . . .	½ cup.	1. Sauté peppers, mushrooms, pimientos and garlic in butter or margarine 3 minutes. Add pepper and parsley. Cook 2 minutes. Set aside for use in Step 3.
Peppers, sweet, fresh, finely chopped	1 lb 4 oz	3¾ cups	
Mushrooms, canned, drained	3 lb 9 oz	1½ qt (2- jumbo cn)	
Pimientos, canned, drained, chopped	7 oz. . . .	10 tbsp (¼- No. 2½ cn)	
Garlic, dehydrated.	1¼ tsp.	
Pepper, black.	2½ tsp.	2. Prepare 4/5 recipe (1¼ gal) Brown Gravy (Recipe No. O-16). Add tomato paste; mix well. Bring to boil, stirring constantly. 3. Add gravy mixture to mushroom mixture. Stir. Keep hot for use in Step 5.
Parsley, dehydrated.	2/3 cup.	
Brown Gravy.	1¼ gal.	
Tomato paste, canned. . .	11 oz. .	1¼ cups (1/3-No. 2½ cn)	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal steaks, breaded, frozen	37 lb 8 oz	100 steaks	<p>4. Place steaks on pans. Bake 20 minutes. Turn steaks. Bake 15 minutes or until thoroughly heated and browned.</p> <p>5. Serve each steak with 2 oz ($\frac{1}{4}$ cup or 1-Size 1 ladle) hot mushroom sauce.</p>

- NOTE:
1. Jaegerschnitzel is traditionally served with French fries, peas and carrots.
 2. In Step 1, 1 lb 8 oz peppers, sweet, fresh, A.P. will yield 1 lb 4 oz peppers, sweet, fresh, finely chopped.
 3. In Step 1, 3 oz ($2\frac{1}{4}$ cups) dehydrated green peppers may be used. (See Recipe No. A-11) or 1 lb 4 oz ($3\frac{3}{4}$ cups) frozen peppers may be used. Thaw peppers.
 4. In Step 1, $2\frac{2}{3}$ cups chopped fresh parsley may be used for dehydrated parsley. See Recipe No. A-11.
 5. In Step 1, 1-7 oz cn canned pimientos, drained may be used.
 6. In Step 1, 5 cloves dry minced garlic may be used. Sauté with peppers, mushrooms and pimientos.
 7. In Step 2, 12 oz ($\frac{1}{3}$ -36 oz cn) canned tomato juice concentrate may be used.
 8. In Step 2, Brown Gravy mix may be used. Prepare $\frac{4}{5}$ recipe ($1\frac{1}{4}$ gal) according to Recipe No. O-16-1.
 9. In Step 4, if convection oven is used, bake at 400°F. 10 minutes. Turn steaks. Bake 6 to 8 minutes or until thoroughly heated and browned on high fan, closed vent.

VEAL CUBES PARMESAN

YIELD: 100 Portions		EACH PORTION: $\frac{2}{3}$ Cup ($5\frac{1}{2}$ Ounces)		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal, roast, boneless, thawed, diced into 1 inch pieces	30 lb.	1. Brown veal in steam-jacketed kettle or stock pot. Drain or skim off excess fat.
Onions, dry, finely chopped	2 lb.	$1\frac{1}{2}$ qt.	2. Add onions; sauté until tender.
Salt.	2 oz.	3 tbsp.	3. Mix salt, sugar, red pepper, garlic, oregano, basil, tomato paste and water. Add to veal; bring to a boil. Reduce heat; cover; simmer 1 hour 15 minutes or until veal is tender.
Sugar, granulated. ...	2 oz.	$\frac{1}{4}$ cup.	
Pepper, red, ground	$\frac{1}{2}$ tsp.	
Garlic, dehydrated.	1 tsp.	
Oregano, crushed.	1 tbsp.	
Basil, sweet, whole, crushed	1 tbsp.	4. Place $4\frac{1}{4}$ qt veal mixture in 4 steam table pans (12 by 20 by $2\frac{1}{2}$ -inches).
Tomato paste, canned	4 lb 14 oz	$8\frac{3}{4}$ cups ($2\frac{1}{2}$ -No. $2\frac{1}{2}$ cn)	
Water, hot.	$2\frac{1}{4}$ gal.	5. Sprinkle 1 cup cheese over mixture in each pan. Serve immediately.
Cheese, grated, Parmesan	1 lb.	1 qt.	

- NOTE:
1. In Step 2, 4 oz ($1\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 2. In Step 2, 2 lb 4 oz dry onions A.P. will yield 2 lb finely chopped onions.
 3. In Step 3, $1\frac{1}{3}$ tbsp (2 cloves) minced dry garlic may be used. Fry with onions in Step 2.
 4. In Step 3, 4 lb 8 oz (2-36 oz cn) canned tomato juice concentrate may be used.

ROAST VEAL

YIELD: 100 Portions (2 Pans)				EACH PORTION: 2 Slices (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 325°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Veal, roast, boneless, thawed	38 lb	1. Place roasts fat side up in pans without crowding. Sprinkle roasts with pepper. 2. Insert meat thermometer into roasts. DO NOT ADD WATER; DO NOT COVER. 3. Roast 3 to 5 hours or until meat thermometer registers 160°F. for medium and 170°F. for well done. 4. Let stand 20 minutes. Remove netting before slicing.
Pepper, black	1/2 oz ..	2 tbsp	

- NOTE:**
1. In Step 1, racks may be used.
 2. In Step 1, if microwave-convection oven is used, use 6 half sheet pans (13 by 18 inches) with racks. Place 1 roast on each rack. Roast at 325°F. 20 minutes with 50% microwave power. Follow Step 2. In Step 3, roast 1 hour 20 minutes without microwave power. Note 1: Allow about 15 minutes per pound for medium. Note 2: If roasts are frozen, roast at 325°F. 45 minutes with 50% microwave power. In Step 3, roast 1 hour 30 minutes with microwave power. Allow about 22 minutes per pound with 8 minutes per pound with microwave power.

3. In Step 3, if convection oven is used, roast at 325°F. 3½ hours on high fan, closed vent or until meat thermometer registers 160°F. - medium; 170°F. - well done. Note: Allow about 28 minutes per pound for medium.
4. Other sizes and types of pans may be used. See Recipe No. A-25.
5. Frozen roasts will require 30 minutes to 1 hour longer cooking time.

VARIATION

1. ROAST VEAL WITH HERBS: In Step 1, reduce pepper to 1/3 oz (1⅓ tbsp); add 1/4 oz (1⅔ tbsp) ground thyme, 1/8 oz (1¼ tsp) garlic powder, 1/6 oz (1 tbsp) ground tarragon and 1/9 oz (1 tbsp) dillweed. Follow Steps 2 through 4.

BRAISED LIVER WITH ONIONS**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Slice (4 Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 375°F. Griddle; 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef liver, sliced tempered	25 lb....	1. Dredge liver in mixture of flour, salt, pepper, and paprika; shake off excess. Brown on well-greased griddle. 2. Overlap about 50 slices in each pan.
Flour, wheat, general purpose, sifted	2 lb 4 oz	2 $\frac{1}{4}$ qt..	
Salt.....	4 oz....	6 tbsp..	
Pepper, black.....	1/2 oz...	2 tbsp..	
Paprika, ground....	1 oz....	1/4 cup..	
Shortening, melted	2 lb....	1 qt....	3. Sauté onions in shortening, salad oil or olive oil until tender; spread an equal quantity over liver in each pan.
Onions, dry, thinly sliced	8 lb....	1 $\frac{1}{2}$ gal	
Shortening, melted, salad oil or olive oil	8 oz....	1 cup...	4. Pour hot water over liver and onions in each pan; cover. 5. Bake 30 minutes or until liver is fork-tender.
Water, hot.....	1 gal (variable)	

REVISION

(OVER)

- NOTE:
1. In Step 3, 8 lb 14 oz dry onions A.P. will yield 8 lb thinly sliced onions.
 2. In Step 3, 1 lb (5 $\frac{1}{2}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **GRILLED LIVER:** Follow Step 1. Brown evenly on both sides. Omit Steps 2 through 5. Serve immediately. If desired, Onion Gravy (Recipe No. O-16-6) or Onion and Mushroom Gravy (O-16-9) may be served with liver.

BREADED LIVER

YIELD: 100 Portions			EACH PORTION: 1 Slice (4½ Ounces)		
TEMPERATURE: 375°F. Griddle					
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Milk, nonfat, dry..... Water, warm..... Eggs, whole, beaten..	1¾ oz. 1 lb 8 oz..	6 tbsp. ... 1⅞ cups 2⅞ cups (15 eggs)	1. Reconstitute milk; add eggs.	
Beef liver, sliced, tempered	25 lb.	100 slices		
Bread crumbs, dry, ground, fine Flour, wheat, general purpose, sifted Salt..... Pepper, black.....	2 lb 12 oz 2 lb 12 oz 4 oz.....	2¾ qt. . 2¾ qt. . 6 tbsp.. 1 tbsp..		3. Dredge liver in mixture of flour, salt and pepper; shake off excess.
Shortening, melted, salad oil or olive oil	3 lb.	1½ qt.		
				4. Brown slices on well-greased griddle about 5 minutes per side. 5. Serve immediately.	

VARIATION

1. **BREADED LIVER WITH ONION AND MUSHROOM GRAVY:** Follow Steps 1 through 4. In Step 5, serve with 1 recipe Onion and Mushroom Gravy. Recipe No. O-16-9.
EACH PORTION: 1 Slice ($4\frac{1}{2}$ Ounces) plus $\frac{1}{4}$ Cup (2 Ounces) Gravy.

OVEN FRIED CHICKEN FILLETS

YIELD: 100 Portions (8 Pans)			EACH PORTION: 2 Fillets (5½ Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 425°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, fillet, breaded precooked, frozen	37 lb 8 oz	200 fillets (3 oz each)	1. Place 25 fillets on each pan. Bake 23 to 28 minutes or until thoroughly heated.

- NOTE:**
1. In Step 1, if convection oven is used, bake at 375°F. 12 to 14 minutes or until thoroughly heated on high fan, closed fan.
 2. Fillets and nuggets may be served with Sweet and Sour Sauce (Recipe No. O-8) or Barbecue Sauce (Recipe No. O-2).

VARIATIONS

1. **DEEP FAT FRIED CHICKEN FILLETS** (3 Ounces): In Step 1, fry fillets in 350°F. deep fat 4 minutes or until thoroughly heated. Drain in basket or on absorbent paper. **EACH PORTION:** 2 Fillets (5½ Ounces).

2. **OVEN FRIED CHICKEN FILLET (5 OUNCES):** In Step 1, use 32 lb (100-5 oz) chicken fillets, breaded, precooked, frozen. Place fillets on 7 sheet pans (18 by 26-inches). Bake 26 to 30 minutes or in 375°F. convection oven 13 to 14 minutes or until thoroughly heated on high fan, closed vent. NOTE: If microwave-convection oven is used, use 14 half sheet pans (13 by 18 inches). Place 7 steaks on each pan. Bake at 450°F. 7 minutes or until thoroughly heated with 100% microwave power throughout. EACH PORTION: 1 Fillet (4½ Ounces).
3. **DEEP FAT FRIED CHICKEN FILLET (5 OUNCES):** Omit Step 1. Use 32 lb (100-5 oz) chicken fillets, breaded, precooked, frozen. Fry fillets in 350°F. deep fat 5 minutes or until thoroughly heated. Drain in basket or on absorbent paper. EACH PORTION: 1 Fillet (4 Ounces).
4. **OVEN FRIED CHICKEN FILLET NUGGETS:** Omit Step 1. Use 32 lb 4 oz chicken fillet nuggets, breaded, precooked, frozen. Place 4 lb nuggets on each sheet pan (8 pans). Bake 18 minutes or in 375°F. convection oven 13 to 15 minutes or until thoroughly heated on high fan, closed vent. EACH PORTION: 10 Nuggets (4 Ounces).
5. **DEEP FAT FRIED CHICKEN FILLET NUGGETS:** Omit Step 1. Use 32 lb 4 oz chicken nuggets, breaded, precooked, frozen. Fry on 350°F. deep fat 2½ to 3 minutes or until thoroughly heated. Drain in basket or on absorbent paper. EACH PORTION: 10 Nuggets (4 Ounces).

CORNEB BEEF HASH**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1/2 Cup (3 1/2 Ounces)****PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Corned beef, thawed	15 lb.	1. Cook according to Recipe No. L-112. Remove; set aside for use in Step 2; reserve stock for use in Step 5. 2. Let corned beef stand 12 to 20 minutes; chop finely. Set aside for use in Step 5.
Onions, dry, chopped	2 lb 5 oz	1 3/4 qt.	3. Sauté onions and peppers in salad oil, olive oil or shortening about 10 minutes or until tender. Stir frequently. Set aside for use in Step 5.
Peppers, sweet, fresh, chopped	1 lb 8 oz	4 1/2 cups.	
Salad oil, olive oil or shortening, melted	4 oz.	1/2 cup.	
Potatoes, white, fresh, diced, 1/4 inch	10 lb 9 oz	7 1/4 qt.	4. Place potatoes in boiling salted water. Return to boil. Reduce heat; cook 10 minutes or until tender. Drain.
Water, boiling.	14 lb.	1 3/4 gal.	
Salt.	1/2 oz.	2 1/3 tsp.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved stock. Pepper, black.	1 lb 8 oz. . 1/8 oz.	3 cups. 1 1/2 tsp.	5. Combine beef, vegetables, potatoes, stock and pepper; mix thoroughly. 6. Place about 12 lb (1 1/2 gal) corned beef mixture into each lightly greased pan. 7. Bake 45 to 50 minutes or until lightly browned.

- NOTE:
1. In Steps 1 and 2, 9 lb 15 oz precooked corned beef, thawed, may be used. Follow Steps 3 and 4. In Step 5, use 3 cups water for reserved stock. Follow Steps 6 and 7.
 2. In Step 3, 2 lb 9 oz dry onions A.P. will yield 2 lb 5 oz chopped dry onions; 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
 3. In Step 3, 4 5/8 oz (1 1/3 cups) dehydrated onions and 3 3/4 oz (2 1/4 cups) dehydrated green peppers may be used. See Recipe No. A-11.
 4. In Step 4, 13 lb fresh white potatoes A.P. will yield 10 lb 9 oz pared, diced, potatoes.
 5. In Step 4, 2 lb 10 oz (6 1/2 qt) dehydrated, sliced potatoes, cooked, drained, and chopped may be used.
 6. In Step 7, if convection oven is used, bake at 325°F. 25 minutes or until lightly browned on high fan, open vent.
 7. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. CORNED BEEF HASH (CANNED): Omit Steps 1 through 7. Use 27 lb (4-No. 10 cn) canned Corned Beef Hash. Prepare according to instructions on container. EACH PORTION: 1/2 Cup (4 Ounces).

NEW ENGLAND BOILED DINNER

YIELD: 100 Portions (2 Pans)				EACH PORTION: See Note 8
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 325°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, corned, thawed Water.....	43 lb 8 oz to cover	<ol style="list-style-type: none"> 1. Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water. 2. Bring to a boil. Cover; reduce heat; simmer 2½ hours. Remove scum as it rises to surface. 3. Remove corned beef from liquid. Reserve liquid for use in Step 7. 4. Place corned beef in roasting pans. 5. Bake 1 hour or until tender. 6. Let stand 15 to 20 minutes before slicing. Slice corned beef across grain into 3/16-inch slices.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh. . . .	30 lb. . . .	100 wedges	7. Bring reserved liquid to a boil. Add cabbage; return to a boil; cook 12 to 15 minutes or until tender. Remove from liquid. Cover; keep warm.
Carrots, fresh, 1 1/2 to 2-inch pieces	10 lb. . .	2 gal.	8. Add carrots and rutabagas to reserved liquid; return to a boil; continue to cook 5 minutes.
Rutabagas, fresh, 1 1/2 to 2-inch pieces	10 lb. . .	2 gal.	
Reserved liquid.	Variable	
Potatoes, fresh, 1 1/2 to 2-inch pieces	30 lb. . .	5 1/2 gal	9. Add potatoes; return to a boil; cook 10 minutes.
Onions, dry, quartered	5 lb. . . .	1 gal.	10. Add onions; return to a boil; continue to cook 15 minutes or until vegetables are tender.

- NOTE: 1. In Step 2, meat may be simmered 5 hours or until tender. Omit Steps 4 and 5. After 3 hours, test each piece of meat with a fork to determine tenderness.
2. Because grain of brisket varies within a cut, turn piece of meat while carving to ensure cutting across grain to prevent shredding.

(CONTINUED)

NEW ENGLAND BOILED DINNER

3. In Step 7, 34 lb 13 oz fresh cabbage A.P. will yield 30 lb cabbage wedges.
4. In Step 8, 12 lb 4 oz fresh carrots A.P. will yield 10 lb (1½ to 2-inch) carrot pieces and 11 lb 13 oz rutabagas A.P. will yield 10 lb (1½ to 2-inch) rutabaga pieces.
5. In Step 9, 36 lb 14 oz fresh white potatoes will yield 30 lb (1½ to 2-inch) potato pieces.
6. In Step 10, 5 lb 9 oz dry onions A.P. will yield 5 lb quartered onions.
7. Other sizes and types of pans may be used. See Recipe No. A-25.
8. EACH PORTION: 1 Wedge Cabbage (4½ Ounces), 1⅓ Cups (8 Ounces) Other Vegetables Topped with 3 to 4 Thin Slices (4 Ounces) Corned Beef. Arrange vegetables separately in serving pans for ease in serving.

VARIATION

1. NEW ENGLAND BOILED DINNER (PRECOOKED FROZEN CORNED BEEF): Omit Steps 1 through 3. In Step 4, place 30 lb thawed precooked corned beef on 2 sheet pans (18 by 26-inches). In Step 5, bake 45 to 50 minutes or in 300°F. convection oven 30 to 35 minutes or until meat thermometer registers 140°F. on high fan, closed vent. Follow Step 6. In Step 7, reconstitute 8 oz (1¼ cups) ham Soup and Gravy base with 8 gal water to make reserve liquid. Follow Steps 8 through 10.

REVISION

SIMMERED CORNED BEEF

YIELD: 100 Portions (2 Pans)		EACH PORTION: 3 to 4 Thin Slices (4 Ounces)		
PAN SIZE: 18 by 24-inch Roasting Pan		TEMPERATURE: 325°F. Oven		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, corned, thawed Water.....	43 lb 8 oz to cover	<ol style="list-style-type: none"> 1. Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water. 2. Bring to a boil. Cover; reduce heat; simmer 2¹/₂ hours. Remove scum as it rises to surface. 3. Remove corned beef from liquid. 4. Place corned beef in roasting pans. 5. Bake 1 hour or until tender. 6. Let stand 15 to 20 minutes before slicing. Slice into 3/16-inch slices.

- NOTE: 1. In Step 2, meat may be simmered 5 hours or until tender. Omit Steps 4 and 5. After 3 hours, test each piece of meat with fork to determine tenderness.
2. Because the grain of brisket varies within a cut, turn meat while carving to ensure cutting across grain to prevent shredding.
3. Other sizes and types of pans may be used. See Recipe No. A-25.
4. In Step 5, corned beef may be placed on racks.

VARIATIONS

1. **APPLE GLAZED CORNED BEEF:** Follow Steps 1 through 3. In Step 4, combine $4\frac{1}{3}$ qt (3-No. 3 cyl cn) canned apple juice, $\frac{1}{2}$ cup soy sauce, $\frac{3}{4}$ cup Worcestershire sauce, 2 cups vinegar, 1 oz (5 tbsp) mustard flour, and 1 lb ($2\frac{1}{8}$ cups) packed brown sugar; blend well; pour over meat in roasting pans. In Step 5, baste every 15 minutes. Follow Step 6.
2. **BAKED CORNED BEEF (PRECOOKED FROZEN):** Omit Steps 1 through 4. In Step 5, place 30 lb thawed precooked corned beef on 2 sheet pans (18 by 26 inches). Bake 45 to 50 minutes or in 300°F convection oven 30 to 35 minutes or until meat thermometer registers 140°F. on high fan, closed vent. Follow Step 6.

BAKED FRANKFURTERS WITH SAUERKRAUT**YIELD:** 100 Portions (4 Pans) **EACH PORTION:** 2 Frankfurters plus $\frac{1}{2}$ Cup Sauerkraut ($3\frac{1}{2}$ oz)**PAN SIZE:** 12 by 20 by $2\frac{1}{2}$ inch Steam Table Pan**TEMPERATURE:** 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sauerkraut, canned. . shredded	24 lb 12 oz	3 gal (4- No. 10 cn)	1. Heat sauerkraut to a simmer. Drain excess liquid
Frankfurters, thawed	20 lb.	200 frankfurters	2. Place 3 qt sauerkraut in each pan. Arrange 50 frank- furters on top of sauerkraut in each pan. 3. Bake 35 to 40 minutes or until frankfurters reach an internal temperature of 170°F

- NOTE:**
1. In Step 3, if convection oven is used, bake at 300°F 20 to 25 minutes or until frankfurters reach an internal temperature of 170°F on low fan, open vent.
 2. Sauerkraut and frankfurters may be layered. Place 1 $\frac{1}{2}$ qt sauerkraut in each pan; arrange frankfurters on top; cover with remaining sauerkraut.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **BAKED KNOCKWURST WITH SAUERKRAUT:** Follow Step 1. In Step 2, use 20 lb (100 each) knockwurst. Arrange 25 knockworst on top of sauerkraut in each pan. Follow Step 3. **EACH PORTION:** 1 Knockworst and $\frac{1}{2}$ cup sauerkraut.

TERIYAKI CHICKEN

YIELD: 100 Portions				EACH PORTION: 2 Pieces (8 Ounces)	
PAN SIZE: 18 by 24-inch Roasting Pan (3) 18 by 26-inch Sheet Pan (6)				TEMPERATURE: 400°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Chicken, broiler-fryer, cut up, thawed	82 lb...	1. Wash chicken thoroughly under cold running water. Drain well.	
Juice, pineapple, canned	4 lb 11 oz	2 $\frac{1}{4}$ qt (1 $\frac{1}{2}$ -No. 3 cyl cn)	2. Combine pineapple juice, soy sauce, water, ginger, garlic, and pepper. Mix well.	
Soy sauce.....	6 lb 6 oz..	2 $\frac{1}{2}$ qt...	3. Place 27 lb 6 oz chicken in each roasting pan.	
Water.....	10 lb 8 oz	5 $\frac{1}{4}$ qt...	4. Pour 3 qt marinade over chicken in each pan; cover; refrigerate 45 minutes.	
Ginger, ground....	4 $\frac{1}{2}$ oz..	1 $\frac{1}{2}$ cups	Turn chicken after 20 minutes.	
Garlic, powder	1 $\frac{1}{8}$ oz..	$\frac{1}{4}$ cup	5. Arrange chicken, skin side up, on sheet pans.	
Pepper, black.....	1 $\frac{1}{2}$ oz..	6 tbsp....	6. Bake 70 minutes or until done (180°F)	

- NOTE:
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths), or 82 lb chicken, broiler-fryer, quartered, may be used.
 2. In Step 2, 4 oz ($1\frac{1}{3}$ tbsp-34 cloves) garlic, dry, chopped, may be used. See Recipe No. A-17.
 3. In Step 6, if convection oven is used, bake at 350°F 40 minutes or until done(180°F).
 4. Other sizes and types of pans may be used. See Recipe No. A-25.

SPICY BAKED FISH**YIELD:** 100 Portions (4 Pans)**EACH PORTION:** 4½ Ounces Fish plus
¼ Cup (2½ Ounces) Sauce**PAN SIZE:** 18 by 26-inch Sheet Pan**TEMPERATURE:** 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish, fillets or steaks, thawed	30 lb....	1. Separate fillets or steaks; cut into 4½ oz portions, if necessary. Arrange single layers of fish on lightly greased pans.
Onions, dry, chopped Salad oil, shortening, melted, or olive oil	2 lb.... 8 oz....	1½ qt.. 1 cup...	2. Sauté onions in salad oil, shortening or olive oil in stock pot or steam-jacketed kettle until tender.
Barbecue Sauce, prepared Mushrooms, canned, drained, chopped Juice, lemon.....	10 lb 3 oz 5 lb 5 oz	4½ qt.. 2¼ qt (3- jumbo cn) ½ cup..	3. Add Barbecue Sauce, mushrooms, and lemon juice to sautéed onions. Bring sauce to a boil; reduce heat; simmer 10 minutes. 4. Pour 7½ cups sauce evenly over fish in each pan. Cover. 5. Bake 20 minutes; uncover; bake 10 minutes or until done. 6. Serve fish with ¼ cup (1-Size 1 ladle) sauce.

REVISION

(OVER)

- NOTE:**
1. In Step 2, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
 2. In Step 3, Barbecue Sauce Mix may be used. Prepare 4 $\frac{1}{2}$ qt sauce according to instructions on container.
 3. In Step 3, 4 $\frac{1}{2}$ qt Barbecue Sauce (Recipe No. O-2) may be used.
 4. In Step 3, 12 oz fresh lemons A.P. (3 lemons) will yield $\frac{1}{2}$ cup juice.
 5. In Step 5, baking time will vary depending upon type and thickness of fish.
 6. In Step 5, fish is done when it easily flakes with a fork.
 7. Other sizes and types of pans may be used. See Recipe No. A-25.

MACARONI-TUNA SALAD

YIELD: 100 Portions				EACH PORTION: $\frac{3}{4}$ Cup (5 $\frac{1}{2}$ Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water.....	40 lb...	5 gal....	1. Add salt and salad oil to water; heat to a rolling boil.
Salt.....	1 oz....	1 $\frac{2}{3}$ tbsp	
Salad oil.....	2 $\frac{2}{3}$ oz...	1 $\frac{1}{3}$ tbsp	
Macaroni.....	3 lb 13 oz	15 $\frac{1}{4}$ cups	2. Add macaroni slowly while stirring constantly until water boils again. Cook about 8 to 10 minutes or until tender. DO NOT OVERCOOK. Drain thoroughly.
Tuna, canned....	12 lb ..	1 $\frac{1}{2}$ gal (3-66.5 oz cn)	3. Drain tuna and flake. Thoroughly mix tuna and macaroni.
Eggs, hard cooked, chopped	2 lb 8 oz	8 $\frac{1}{3}$ cups (24 eggs)	4. Add chopped eggs, celery, onions, pickle relish, pimientos, and pepper to tuna-macaroni mixture. Toss lightly until well blended.
Celery, fresh, chopped	4 lb....	3 qt.	
Onions, dry, chopped	1 lb...	3 cups....	
Relish, pickle, sweet	1 lb 13 oz	3 cups....	
Pimientos, canned, chopped, drained	4 oz....	1 $\frac{1}{2}$ cup...	
Pepper, black....	1 $\frac{1}{4}$ oz...	1 tbsp....	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad Dressing.	5 lb.	2 $\frac{1}{2}$ qt	5. Add Salad Dressing to tuna-macaroni mixture. Toss lightly.
Parsley, fresh, finely chopped	1/2 oz.	1/4 cup	6. Garnish with parsley and paprika.
Paprika, ground ...	1/4 oz.	1 tbsp	7. Cover; refrigerate until ready to serve.

- NOTE:
1. In Step 2, rotini, shell macaroni or tortellini may be used.
 2. In Step 3, 16-12 $\frac{1}{2}$ oz or 13 oz cn tuna may be used.
 3. In Step 4, 5 lb 8 oz fresh celery A.P. will yield 4 lb diced celery.
 4. In Step 4, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
 5. In Step 4, 2 oz ($\frac{2}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 6. In Step 5, 5 lb (2 $\frac{1}{2}$ qt) fat-free Salad Dressing may be used.

VARIATION

1. CHICKEN-ROTINI SALAD: Follow Step 1. In Step 2, use 3 lb 12 oz rotini. In Step 3, use 12 lb 1 oz (6 $\frac{2}{3}$ -29 oz cn) canned chicken. Drain and flake chicken. Thoroughly mix chicken and rotini. Follow Steps 4 through 7. Note: 30 lb chicken, broiler-fryer, whole, thawed may be used. Follow Steps 1 through 3 of L.151. Reduce water to 34 lb (4 $\frac{1}{4}$ gal); bay leaves to 1/64 oz (4).

OVEN COOKED LUNCHEON MEAT

YIELD: 100 Portions (8 Pans)				EACH PORTION: 2 Slices (3 Ounces)
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Luncheon Meat, canned	24 lb....	4-6 lb cn	1. Cut luncheon meat into 1 ³ / ₄ oz slices. 2. Place 27 slices luncheon meat on each pan. 3. Bake 15 to 20 minutes or until browned.

- NOTE:**
1. In Step 3, if convection oven is used, bake at 325°F. 5 minutes on low fan, open vent.
 2. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **GRILLED LUNCHEON MEAT:** Follow Step 1. Omit Steps 2 and 3. Use 10 oz (1¹/₄ cups) salad oil, melted shortening or olive oil. Grill on lightly greased 350°F. griddle 1 minute per side or until lightly browned.

REVISION

FRIED RABBIT

YIELD: 100 Portions				EACH PORTION: 2 Pieces (7 Ounces)
				TEMPERATURE: 325°F. Deep Fat
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, hot.	4 $\frac{1}{2}$ gal	1. Place water and salt in a steam-jacketed kettle or stock pot. Add rabbit; cook 30 minutes. Drain thoroughly. Cool.
Salt.	3 oz.	4 $\frac{1}{3}$ tbsp	
Rabbit, ready-to-cook, cut-up, thawed	50 lb.	
Flour, wheat, general purpose, sifted	3 lb.	3 qt.	2. Dredge each piece in mixture of flour, salt, pepper, and garlic; shake off excess.
Salt.	3 oz.	4 $\frac{1}{3}$ tbsp	
Pepper, black.	1 $\frac{2}{3}$ tbsp	
Garlic, dehydrated.	1 $\frac{1}{2}$ tsp.	
Milk, nonfat, dry. . .	6 $\frac{1}{2}$ oz. .	1 $\frac{1}{3}$ cups	3. Reconstitute milk; add eggs. 4. Dip each piece in milk and egg mixture; drain.
Water, warm.	7 $\frac{1}{2}$ cups	
Eggs, whole, beaten	1 lb 4 oz	2 $\frac{1}{4}$ cups (12 eggs)	
Bread crumbs, dry. .	4 lb.	1 gal.	5. Dredge each piece in crumbs; shake off excess. 6. Fry 2 to 3 minutes or until done. 7. Drain well in basket or on absorbent paper.

REVISION

(OVER)

VARIATION

1. **FRIED MARINATED RABBIT:** In Step 1, use 4 gal water and 1 cup vinegar. Place 25 lb rabbit in each roasting pan (2-18 by 24-inches); pour sufficient marinade to cover rabbit. Cover; refrigerate 4 hours. Drain thoroughly. Follow remainder Step 1 and Steps 2 through 7.



BAKED FISH

YIELD: 100 Portions (4 Pans)				EACH PORTION: 4 Ounces
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish, fillets or steaks, thawed	30 lb.	1. Separate fillets or steaks; cut into 4 $\frac{1}{2}$ oz portions, if necessary. Arrange single layers of fish on lightly greased pans.
Juice, lemon.....	12 oz..	1 $\frac{1}{2}$ cups	2. Combine lemon juice, margarine or butter, salt and paprika. Mix well. Drizzle $\frac{3}{4}$ cup mixture over fish in each pan. 3. Bake 25 minutes or until lightly browned.
Margarine or butter, melted	1 lb..	2 cups...	
Salt.....	2 oz..	3 tbsp...	
Paprika, ground....	$\frac{1}{2}$ oz..	2 tbsp...	
Parsley, fresh, chopped	1 oz..	$\frac{1}{2}$ cup..	4. Garnish with parsley before serving.

- NOTE: 1. In Step 1, if flounder/sole fillets are used, place fillets on 5 pans. In Step 3, bake 15 minutes or in 325°F. convection oven 7 minutes on high fan, closed vent.
2. In Step 2, 2 lb 4 oz lemons A.P. (9 lemons) will yield 1 $\frac{1}{2}$ cups juice.
3. In Step 2, 3 $\frac{3}{4}$ oz (3/8 cup) frozen lemon juice concentrate and 9 oz (1 $\frac{1}{8}$ cups) cold water may be used for juice.
4. In Step 3, if convection oven is used, bake at 325°F. 15 to 20 minutes on high fan, closed vent.

5. In Step 3, if microwave-convection oven is used, bake at 425°F. 5 minutes with 80% microwave power throughout. Use 8 half sheet pans (13 by 18 inches).
6. In Step 3, fish is done when it flakes easily with a fork.
7. In Step 3, baking time will vary with type and thickness of fish.
8. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. **BAKED FISH WITH GARLIC BUTTER:** Follow Step 1. In Step 2, reduce lemon juice to 4 oz (1/2 cup) (3 lemons--12 oz A.P.); increase melted margarine or butter to 1 lb 8 oz (3 cups); reduce salt to 2/3 oz (1 tbsp); omit paprika; add 3/4 oz (3 tbsp) garlic powder. Follow remainder of Step 2. Follow Steps 3 and 4.
2. **ONION-LEMON BAKED FISH:** Follow Step 1. In Step 2, combine lemon juice with 12 oz (1 1/2 cups) melted margarine or butter, salt and paprika. Sauté 2 lb (1 1/2 qt) chopped onions (2 lb 4 oz A.P.) in 4 oz (1/2 cup) melted margarine or butter until tender. Follow remainder of Step 2. Distribute 1 cup sautéed onions over fish in each pan. Follow Steps 3 and 4.
3. **LEMON BAKED FISH:** Follow Step 1. In Step 2, use 1 lb (2 cups) lemon juice (12 lemons--3 lb A.P.). Combine lemon juice, 12 oz (1 1/2 cups) margarine or butter, salt and paprika. Follow remainder of Step 2. Follow Steps 3 and 4.
4. **HERBED BAKED FISH:** Follow Step 1. In Step 2, omit paprika; combine lemon juice, margarine or butter and salt. Add 1/32 oz (1 tsp) crushed basil, 1/20 oz (1 tsp) ground thyme, 1/18 oz (1 tsp) ground tarragon, 1/50 oz (1 tsp) ground marjoram and 1/27 oz (1 tsp) whole dillweed. Follow remainder of Step 2. Follow Step 3. Omit Step 4.

(CONTINUED)

BAKED FISH

5. **MUSTARD-DILL BAKED FISH:** Follow Step 1. Omit Step 2. Combine 1 lb (2 cups) lemon juice (12 lemons--3 lb A.P.), 1 lb (2 cups) melted margarine or butter, 9 oz (1 cup) prepared mustard, 3 $\frac{1}{2}$ oz (1 $\frac{1}{2}$ cup) granulated sugar, $\frac{1}{4}$ oz (2 tbsp) whole dillweed and $\frac{1}{8}$ oz (1 $\frac{1}{4}$ tsp) garlic powder. Mix well. Drizzle about 1 $\frac{1}{3}$ cups sauce mixture over fish in each pan. Follow Step 3. Omit Step 4.
6. **FISH AMANDINE:** Spread 1 lb (3 cups--1 $\frac{1}{2}$ -No. 5 cn) shelled slivered almonds in 1 sheet pan (18 by 26-inches) in a thin layer. Heat in 350°F. oven about 12 to 15 minutes, stirring occasionally until almonds are lightly browned or in 300°F. convection oven 12 to 15 minutes on high fan, open vent. Remove from oven. Follow Steps 1 through 3. Sprinkle 4 oz (3 $\frac{1}{4}$ cup) toasted almonds over fish in each pan. Omit Step 4.
7. **CAJUN BAKED FISH:** Follow Step 1. In Step 2, omit paprika; follow remainder of Step 2. Combine $\frac{1}{2}$ oz (2 tbsp) onion powder, $\frac{1}{8}$ oz (2 tbsp) crushed oregano, $\frac{1}{2}$ oz (2 tbsp) ground paprika, $\frac{1}{3}$ oz (1 tbsp) garlic powder, $\frac{1}{64}$ oz (1 tbsp) ground red pepper and $\frac{1}{4}$ oz (1 tbsp) black pepper; mix thoroughly. Sprinkle 2 tbsp mixture evenly over fish in each pan. Follow Step 3. Omit Step 4.

BAKED STUFFED FISH**YIELD: 100 Portions (2 Pans)****EACH PORTION: 4 1/2 Ounces Fish
plus 1/4 Cup Dressing****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

Celery, fresh, chopped Onions, dry, chopped.. Butter or margarine, melted	1 lb. 1 lb 8 oz.. 12 oz.	3 cups... 4 1/2 cups 1 1/2 cups	1. Sauté celery and onions in butter or margarine until tender.
Cracker crumbs. Pepper, black. Thyme, ground.	3 lb 8 oz.. 1 oz.	5 3/4 qt.. 2 1/2 tsp.. 2 tbsp...	2. Combine cracker crumbs, pepper, and thyme; add to vegetables.
Water.	1 qt.	3. Add water to vegetable-crumb mixture; toss mixture but DO NOT pack. Set aside for use in Step 5.
Fish fillets, thawed...	30 lb.	4. Separate fillets; cut into 2 1/4 oz pieces. Place 50 pieces on each greased pan. 5. Place 1/4 cup (1-No. 16 scoop) vegetable-crumb mixture on each piece. Cover with second fish piece.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Juice, lemon..... Butter or margarine, melted 8 oz.	3/4 cup. . 1 cup.	6. Combine lemon juice and butter or margarine; pour over fish in each pan.
Salt..... Paprika, ground....	2 oz. 1/2 oz. ...	3 tbsp... 2 tbsp...	7. Sprinkle salt and paprika over fish. 8. Bake about 25 minutes or until lightly browned.

- NOTE:
1. In Step 1, 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery; 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions.
 2. In Step 6, 1 lb fresh lemons A.P. (4 lemons) will yield 3/4 cup juice.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

SHRIMP SCAMPI

YIELD: 100 Portions (4 Pans)				EACH PORTION: $\frac{2}{3}$ Cup (5½ Ounces)
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, raw, peeled, deveined, thawed	30 lb.....	1. Rinse shrimp; drain. Place 7 lb 8 oz shrimp in each pan.
Tomatoes, canned, diced, drained	3 lb 12 oz	7 $\frac{5}{8}$ cup...	2. Add 15 oz (1 $\frac{7}{8}$ cups) tomatoes to each pan.
Margarine, melted	2 lb.....	1 qt.....	3. Combine margarine or butter, lemon juice, garlic, salt, parsley, and pepper. Blend well; mixture will separate.
Lemons, fresh, juice	1 lb 1 oz..	1 $\frac{7}{8}$ cup...	
Garlic, dry, peeled, minced	11 $\frac{1}{4}$ oz...	2 cup....	
Salt	1 $\frac{7}{8}$ oz.....	3 tbsp....	
Parsley flakes, dehydrated	$\frac{5}{8}$ oz.....	$\frac{7}{8}$ cup....	
Pepper, black	$\frac{3}{8}$ oz.....	1 $\frac{2}{3}$ tbsp..	4. While stirring, ladle about 14 oz (1 $\frac{3}{4}$ cup) scampi sauce over the shrimp and tomatoes in each pan. Toss lightly but thoroughly. 5. Cover, bake 20 minutes; uncover, stir; bake 10 minutes or until shrimp are done DO NOT

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Crumbs, bread, dry	1 lb	1 qt		OVERCOOK. Remove from oven. 6. Sprinkle 4 oz (1 cup) bread crumbs evenly over the top of each pan. Stir to blend crumbs with liquid to thicken sauce. Serve immediately.

- NOTE:
1. In Step 1, other sizes and types of pans may be used. See Recipe No. A-25.
 2. In Step 1, 37 lb 3 oz IQF shrimp A.P. will yield 30 lb thawed shrimp.
 3. In Step 1, dehydrated shrimp may be used. See Guidelines for Using Shrimp, L-G-2.
 4. In Step 2, 3 lb (8 3/4 cups) chopped fresh tomatoes (3 lb 1 oz A.P.) may be used.
 5. In Step 2, 2 lb 8 oz fresh lemons A.P. (10 lemons) will yield 2 cups lemon juice.
 6. In Step 3, 5 7/8 oz (1 1/4 cups) garlic powder may be used.
 7. In Step 3, 8 oz (1 qt) chopped fresh parsley (8 1/2 oz A.P.) may be used. See Recipe No. A-11.
 8. In Step 5, if a convection oven is used, cover; bake at 350°F 15 minutes on high fan, closed vent. Uncover; stir; bake 5 minutes or until shrimp are done. DO NOT OVERCOOK. Remove from oven.
 9. Shrimp Scampi may be served with steamed pasta, Recipe No. E-4 or steamed rice, Recipe No. E-5.
 10. No. 6 Scoop may be used. See Recipe No. A-4.

L. MEAT, FISH, AND POULTRY No. 122

PAN FRIED FISH

YIELD: 100 Portions				EACH PORTION: 4 Ounces
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets or steaks, thawed	30 lb.	1. Separate fillets or steaks; cut into 4 1/2 oz portions, if necessary.
Bread crumbs, dry. .	1 lb 8 oz	1 1/2 qt.	2. Dredge fish in mixture of crumbs, flour, salt, and pepper; shake off excess.
Flour, wheat, general purpose, sifted	1 lb 6 oz	5 1/2 cups.	
Salt.	1 1/2 oz. . .	2 1/3 tbsp.	
Pepper, black.	1 1/3 tbsp.	3. Fry in hot shallow fat (1/8-inch deep). Brown 2 to 4 minutes on each side; turn carefully. 4. Drain well on absorbent paper.
Shortening, melted, salad oil or olive oil	2 lb. . . .	1 qt.	

- NOTE: 1. In Step 2, 1 lb 8 oz (4 1/2 cups) cornmeal may be used for bread crumbs.
 2. In Step 3, fish may be cooked on well greased 350°F. griddle.
 3. In Step 3, frying time for fish will vary with type and thickness of fish.

VARIATIONS

1. **TEMPURA FISH:** Follow Step 1. Omit Steps 2 and 3. Use 3/4 recipe Tempura Batter (Recipe No. D-38.) For flounder/sole fillets, use 1 recipe Tempura Batter. Dip fish into batter. Drain. Fry in 365°F. deep fat 2 to 4 minutes or until golden brown. Follow Step 4.
2. **DEEP FAT FRIED FISH:** Follow Steps 1 and 2. Omit Step 3. Fry in 365°F. deep fat 2 to 4 minutes or until golden brown. Follow Step 4.

REVISION

OVEN FRIED FISH

YIELD: 100 Portions (4 Pans)				EACH PORTION: 4 Ounces
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets, thawed	30 lb...	1. Separate fish fillets; cut into 4 ¹ / ₂ oz portions, if necessary.
Milk, nonfat, dry...	6 ¹ / ₂ oz..	1 ¹ / ₃ cups	2. Reconstitute milk.
Water, warm.....	7 ¹ / ₂ cups	3. Dip fillets into milk mixture. Drain.
Bread crumbs, dry..	4 lb.....	1 gal...	4. Dredge fillets in crumb mixture; shake off excess.
Salt.....	1 ¹ / ₂ oz...	2 ¹ / ₃ tbsp	
Pepper, black.....	1 ¹ / ₃ tbsp	
Salad oil, shortening or margarine, melted	1 lb 8 oz	3 cups...	5. Place fillets in a single layer on each well-greased pan. 6. Sprinkle ³ / ₄ cup salad oil, shortening or margarine over fillets in each pan. 7. Bake 25 to 35 minutes or until lightly browned.

REVISION

(OVER)

- NOTE:
1. In Step 7, baking time will vary depending upon type and thickness of fish.
 2. In Step 7, fish is done when it flakes easily with a fork.
 3. In Step 7, if convection oven is used, bake at 350°F., 10 to 15 minutes or until golden brown on high fan, open vent.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.
 5. To avoid overwetting crumbs, dredge in small batches.
 6. For thinner fish, use 6 sheet pans. Drizzle 1/2 cup salad oil, melted shortening or margarine over fillets in each pan.

VARIATION

1. **OVEN FRIED FISH (DEHYDRATED FISH SQUARES):** Omit Steps 1 through 3. Use 5 lb (8-No. 10 cn) canned, dehydrated fish squares. Stack squares not more than 3 layers deep in roasting pans (18 by 24 inches). Cover with 3 gal cool water. Soak until all portions are moistened (3 to 8 minutes). Drain. Cover; let stand 30 minutes or longer to equalize moisture. Reconstitute 2 1/2 oz (1/2 cup) nonfat dry milk in 1 1/4 cups water; add 2 lb (1 qt) whole beaten eggs, 3 1/2 oz (5 tbsp) salt, and 1 tbsp black pepper. Dip fillets into mixture; drain well. Follow Steps 4 through 7.
EACH PORTION: 1 1/2 Squares.

BAKED FISH PORTIONS

YIELD: 100 Portions (4 Pans)				EACH PORTION: 3 1/2 Ounces
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 425°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish portions, precooked, frozen, breaded	25 lb...	1. Place fish on ungreased pans. 2. Bake 24 to 26 minutes or until browned.

- NOTE:**
1. In Step 1, portions should not touch each other while baking.
 2. In Step 1, **DO NOT** thaw fish portions before baking.
 3. In Step 2, if convection oven is used, bake at 400°F. 20 to 22 minutes or until browned on high fan, open vent.
 4. In Step 2, if microwave-convection oven is used, bake at 425°F. 15 minutes with 100% microwave power first 3 minutes.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. **BAKED FISH PORTIONS (BATTER DIPPED):** In Step 1, use 37 lb 8 oz frozen batter dipped fish portions. In Step 2, bake 35 minutes. **EACH PORTION:** 6 Ounces.
2. **FRENCH FRIED FISH PORTIONS:** Omit Steps 1 and 2. Use 25 lb frozen breaded fish portions. Fry in 350°F. deep fat 4 to 4 1/2 minutes or until lightly browned. Drain well in basket or on absorbent paper. **NOTE:** **DO NOT** overcook or overbrown. Portions will rise to surface when cooked.

3. **FRENCH FRIED FISH PORTIONS (BATTER DIPPED):** Omit Steps 1 and 2. Use 37 lb 8 oz frozen batter dipped fish portions. Fry in 350°F. deep fat 4 to 4½ minutes or until lightly browned. Drain well in basket or on absorbent paper. EACH PORTION: 6 Ounces.
4. **FISH AND CHIPS:** Omit Steps 1 and 2. Follow Variation 1. Prepare Recipe Nos. Q-45-1 or Q-45-5, French Fried Potatoes. EACH PORTION: 6 Ounces Fish and 1 Cup (4 Ounces) potatoes.
5. **BAKED FISH NUGGETS:** Omit Steps 1 and 2. Use 34 lb fish nuggets, breaded, frozen. Place about 5 lb 10 oz nuggets on each sheet pan (6 pans). Bake in 450°F. oven 16 to 18 minutes or in 425°F. convection oven 14 to 16 minutes on high fan, closed vent or until lightly browned. EACH PORTION: 6 Nuggets (About 4 Ounces).
6. **FRENCH FRIED FISH NUGGETS:** Omit Steps 1 and 2. Use 34 lb fish nuggets, breaded, frozen. Fry in 350°F. deep fat 4 minutes or until lightly browned. Drain well in basket or on absorbent paper. EACH PORTION: 6 Nuggets (4½ Ounces).

CHIPPER FISH

YIELD: 100 Portions (5 Pans)				EACH PORTION: 4 1/2 Ounces
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets, thawed French dressing, prepared, low calorie	30 lb. 2 qt.	1. Separate fillets; cut into 4 1/2 oz portions, if necessary. Dip fillets in French dressing; place fillets in single layer on sheet pans.
Potato chips, crushed Cheese, Cheddar, shredded	2 lb. 2 lb 12 oz	3 qt. ... 2 3/4 qt	2. Combine chips and cheese. Sprinkle about 1 qt mixture over fish in each pan. 3. Bake 10 minutes or until done.

- NOTE:**
1. In Step 1, 1 recipe French Dressing (Recipe No. M-58) may be used.
 2. In Step 2, other types of fish fillets may be used. Baking time will vary with type and thickness of fish.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.
 4. In Step 3, fish is done when it flakes easily with a fork.
 5. In Step 3, if convection oven is used, bake 7 minutes, or until done on high fan, closed vent.

FRIED OYSTERS

L. MEAT, FISH, AND POULTRY No. 126 (1)



REVISION

FRIED OYSTERS**YIELD: 100 Portions****EACH PORTION: 6 Oysters****TEMPERATURE: 375°F. Deep Fat**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Oysters, Eastern or Gulf, E.P., thawed, drained	14 lb	1. Dredge oysters in mixture of flour, salt, and pepper; shake off excess.
Flour, wheat, general purpose, sifted	4 lb....	1 gal	
Salt.....	3 oz....	4 ² / ₃ tbsp	
Pepper, black.....	1 tsp	
Milk, nonfat, dry ...	2 ¹ / ₂ oz ..	1/2 cup	2. Reconstitute milk; add eggs. 3. Dip floured oysters in milk and egg mixture; drain.
Water, warm.	2 ³ / ₄ cups	
Eggs, whole, beaten	2 lb....	3 ³ / ₄ cups (20 eggs)	
Cracker crumbs	5 lb 8 oz	2 ¹ / ₄ gal	4. Dredge oysters in cracker crumbs until well coated; shake off excess. 5. Fry about 5 minutes or until lightly browned. 6. Drain well in basket on on absorbent paper.

REVISION

(OVER)

- NOTE:**
1. In Step 1, other types of oysters may be used. See Guidelines for Using Oysters (Recipe No. L-G-1).
 2. In Step 1, 24 lb oysters A.P. will yield 14 lb oysters E.P.
 3. In Step 3, 10 oz ($2\frac{1}{2}$ cups) dehydrated egg mix combined with 3 cups water may be used. See Recipe No. A-8.
 4. In Step 4, 5 lb (1 gal) dry bread crumbs or 5 lb ($13\frac{3}{4}$ cups) cornmeal may be used for cracker crumbs.

VARIATION

1. **FRIED OYSTERS (BREADED, FROZEN):** In Step 1, use 25 lb oysters, breaded, frozen. Omit Steps 2 through 4. In Step 5, fry 3 to 5 minutes or until lightly browned. Follow Step 6.

BOILED LOBSTER

YIELD: 100 Portions				EACH PORTION: 1 Lobster
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lobsters, fresh, live	100 lb.	100 lobsters	<ol style="list-style-type: none"> 1. Plunge first batch (25 lobsters) head first individually into fast boiling water in steam-jacketed kettle or stock pot. (Using tongs, grasp each lobster firmly by middle of back with claws held away; plunge head first into water.) Water must cover lobsters. 2. Cover. Bring water to a boil; reduce heat; simmer 15 minutes or until lobsters turn a brilliant red. Remove lobsters. 3. Follow Steps 1 and 2 for remaining batches. Replenish water as needed to ensure lobsters are covered.
Water, boiling.....	to cover (about 7 gal)	
Salt.....	1 $\frac{1}{3}$ tbsp per gal of water	
Bay leaves (optional)	3 leaves	

TO PREPARE FOR SERVING

4. Place lobster on back. Using a sharp knife, make quick incision at mouth; draw knife quickly down entire length of body and tail. Be careful not to break the stomach or "lady" (a small sac just back of head).
5. Spread body flat. Remove, with your hand, black colored intestinal vein which runs from head to tail. Remove and discard lobster's stomach or "lady" and spongy tissue. Leave green liver and red "coral" roe, if any.
6. Crack claws with a mallet.

- NOTE:
1. Cook 100 lobsters in batches of 25. Be sure each lobster is alive. When picked up, if the tail is stretched out flat, it should snap back.
 2. Serve lobster with melted or drawn butter or margarine in side dish. Allow about 3 tbsp per serving. **DRAWN BUTTER OR MARGARINE:** Melt 10 lb butter or margarine at low heat. When melted, remove from heat; let stand a few minutes to allow milk solids to settle to bottom. Pour off butter or margarine fat from milk solids; place in a container. This is drawn butter or margarine ready for use.
 3. Serve with lemon wedges (13 lemons (3 lb 4 oz A.P.)) sliced in eighths) and parsley garnish.

(CONTINUED)

BOILED LOBSTER VARIATIONS

1. **BOILED SPINY LOBSTER TAIL:** Omit Steps 1 through 3. Use 50 lb frozen Spiny Lobster tail, 100-8 oz tails or 200-4 oz tails. Drop frozen tails in boiling salt water to cover (allow $1\frac{1}{3}$ tbsps salt per gal water). Return water to a boil; simmer 15 minutes or until tails turn a brilliant red or bright orange. Drain. Slit underside of tail lengthwise; remove membrane. Serve with drawn butter or margarine (about 3 tbsps) and lemon wedges. Garnish with parsley.
2. **BOILED LOBSTER (FROZEN WHOLE LOBSTER):** In Step 1, use 100 lb frozen whole lobsters. Follow Steps 2 through 6.
3. **BOILED KING CRAB LEGS (CRAB LEGS, ALASKAN KING, FROZEN):** Omit Steps 1 through 3. Use 50 lb (100) Alaskan King Crab Legs. Drop legs in about 7 gal boiling water in steam-jacketed kettle or larger stock pot. Add 6 bay leaves (optional) and 4 oz ($\frac{1}{2}$ cup) lemon juice (12 oz (3 lemons) fresh lemons A.P.). Bring water to boil; reduce heat. Cover. Simmer 10 minutes. Remove legs. Serve with drawn butter or margarine (about 3 tbsps) and lemon wedges. Garnish with parsley. **EACH PORTION: 1 Leg (5 Ounces).**

REVISION

SALMON CAKES

YIELD: 100 Portions				EACH PORTION: 2 Cakes (5 Ounces)
TEMPERATURE: 360°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salmon, canned . . .	19 lb 6 oz	2 $\frac{1}{2}$ gal (20-15 $\frac{1}{2}$ oz cn)	1. Drain salmon; reserve liquid for use in Step 3. Remove; discard skin. Flake salmon and mash bones. Set aside for use in Step 6.
Potatoes, white, instant, granules	4 lb. . . .	2 qt ($\frac{2}{3}$ -No. 10 cn)	2. Combine potatoes, milk, and salt. Set aside for use in Step 5.
Milk, nonfat, dry . .	3 $\frac{1}{4}$ oz . .	$\frac{3}{4}$ cup	
Salt.	1 oz. . . .	1 $\frac{2}{3}$ tbsp	
Water and salmon liquid	1 $\frac{1}{4}$ gal	3. Heat water, salmon liquid and butter or margarine to boiling; pour into mixer bowl.
Butter or margarine	8 oz. . .	1 cup	
				4. Add potato mixture rapidly to hot mixture. Whip until smooth.
				5. Cool potato mixture.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, beaten	2 lb. . .	3 ³ / ₄ cups (20 eggs)	6. Combine salmon, cooled potato mixture, eggs, onions, and pepper. Mix thoroughly. Chill. 7. Shape into 3 inch diameter cakes 1 ¹ / ₂ inches thick, weighing about 2 ¹ / ₂ oz each.
Onions, dry, chopped	12 oz. .	2 ¹ / ₄ cups	
Pepper, black.	2 tsp.	
Flour, wheat, general purpose, sifted	1 lb. . .	1 qt.	8. Dredge each cake in flour; shake off excess. 9. Fry 2 to 3 minutes or until browned. 10. Drain well in basket or on absorbent paper.

- NOTE: 1. In Steps 2 through 4, fresh potatoes may be used for instant potatoes. Omit ingredients; prepare ¹/₂ recipe Mashed Potatoes (Recipe No. Q-48). Use salmon liquid for part of water.
2. In Step 6, 13 oz dry onions A.P. will yield 12 oz chopped onions.
3. In Step 6, 1¹/₂ oz (¹/₂ cup) dehydrated onions may be used. See Recipe No. A-11.
4. In Step 9, cakes may be cooked on greased, preheated 350°F. griddle 3 to 5 minutes per side.

SALMON LOAF

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Slice (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salmon, canned...	19 lb 6 oz	21½ gal (20-15½ oz cn)	1. Drain salmon; reserve 1½ qt juice. Remove and discard skin and bones. Flake salmon. Set salmon and juice aside for use in Step 3.
Butter or margarine, melted	1 lb.	2 cups...	2. Sauté celery and onions in butter or margarine until tender.
Celery, fresh, chopped	1 lb 5 oz	1 qt.	
Onions, dry, chopped	1 lb 5 oz	1 qt.	
Bread crumbs, dry	4 lb.	1 gal.	3. Combine salmon, salmon juice, and sautéed vegetables with bread crumbs, eggs, and pepper. Mix lightly but thoroughly.
Eggs, whole, beaten	2 lb.	3¾ cups (20 eggs)	
Pepper, black.	1½ tsp.	
				4. Shape into 8-3 lb 4 oz loaves; place 4 loaves crosswise in each lightly greased pan.
				5. Bake 45 minutes or until lightly browned.
				6. Cut 13 slices per loaf.

- NOTE:
1. In Step 2, 1 lb 13 oz fresh celery A.P. will yield 1 lb 5 oz chopped celery; 1 lb 7 oz dry onions A.P. will yield 1 lb 5 oz chopped onions.
 2. In Step 2, 2¹/₂ oz (2/3 cup plus 3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.
 4. In Step 5, if convection oven is used, bake at 325°F. about 35 minutes or until lightly browned on high fan, closed vent.

SCALLOPED SALMON AND PEAS

YIELD: 100 Portions (4 Pans)			EACH PORTION: $\frac{3}{4}$ Cup (6 $\frac{1}{2}$ Ounces)	
PAN SIZE: 12 by 20 by 2 $\frac{1}{2}$ -inch Steam Table Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salmon, canned, drained, without skin or bones, flaked	19 lb 6 oz	2 $\frac{1}{2}$ gal (20- 15 $\frac{1}{2}$ oz cn)	1. Place 2 $\frac{1}{2}$ qt salmon in each greased pan. Set aside for use in Step 6.
Milk, nonfat, dry.... Water, warm.....	1 lb 10 oz	5 $\frac{3}{4}$ cups... 7 $\frac{1}{2}$ qt.....	2. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Flour, wheat, general purpose, sifted Salt..... Butter or margarine, melted	1 lb 2 oz.. 1 $\frac{1}{2}$ oz... 1 lb.....	1 qt..... 2 $\frac{1}{3}$ tbsp... 2 cups.....	3. Blend flour, salt, and butter or margarine together; stir until smooth. 4. Add flour mixture to milk, stir- ring constantly. Cook 5 to 10 minutes or until thickened. Stir as necessary.
Onions, dry, chopped Paprika, ground....	1 lb...	3 cups... 1 tbsp...	5. Add onions and paprika to sauce; cook 5 minutes.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peas, canned, drained	13 lb. .	1 1/2 gal (2- No. 10 cn)	6. Place 1 1/2 qt peas over salmon. Mix carefully. Pour 2 qt sauce over mixture; stir until lightly mixed.
Bread crumbs, dry. . Butter or margarine, melted	2 lb. 1 lb.	1 1/2 qt. ... 2 cups.	7. Combine bread crumbs and melted butter or margarine. Sprinkle 3 cups buttered crumbs over mixture in each pan. 8. Bake 30 minutes or until browned.

- NOTE:
1. In Step 5, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
 2. In Step 5, 2 oz (2/3 cup) dehydrated onions may be used. See Recipe No. A-11.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.
 4. In Step 8, if convection oven is used, bake at 325°F., 20 minutes or until browned, on low fan, open vent.

VARIATION

1. **SCALLOPED TUNA AND PEAS:** In Step 1, omit salmon; use 18 lb (23-12 1/2 to 13 oz cn or 4 1/2-66.5 oz cn) canned tuna. Follow Steps 2 through 8.

CHOPSTICK TUNA

YIELD: 100 Portions (4 Pans)			EACH PORTION: 1 Cup	
PAN SIZE: 12 by 20 by 2 $\frac{1}{2}$ -inch Steam Table Pan			TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tuna, canned.	14 lb 8 oz	1 $\frac{3}{4}$ gal (3 $\frac{1}{2}$ - 66.5 oz cn)	1. Drain tuna; discard liquid. Flake tuna; combine with celery, onions, nuts and chow mein noodles.
Celery, fresh, sliced.	10 lb 8 oz	10 $\frac{1}{2}$ qt	
Onions, dry, thinly sliced	3 lb.	2 $\frac{1}{4}$ qt.	
Nuts, coarsely chopped. .	4 lb.	1 gal.	
Noodles, chow mein.	3 lb.	2 gal (2- No. 10 cn)	
Soup, condensed, cream of mushroom	8 lb 10 oz	2 $\frac{3}{4}$ -No. 3 cyl cn	2. Combine soup with tuna mixture. 3. Pour an equal quantity of tuna- soup mixture into each pan.
Noodles, chow mein.	3 lb.	2 gal (2- No. 10 cn)	4. Sprinkle about 2 qt noodles over mixture in each pan. 5. Bake 20 to 25 minutes or until heated thoroughly.

REVISION

(OVER)

- NOTE:
1. In Step 1, 18-12¹/₂ to 13 oz cn canned tuna may be used.
 2. In Step 1, 14 lb 6 oz fresh celery A.P. will yield 10 lb 8 oz sliced celery;
3 lb 5 oz dry onions A.P. will yield 3 lb thinly sliced onions.
 3. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.

TUNA SALAD

YIELD: 100 Portions (4 $\frac{3}{4}$ Gallons)				EACH PORTION: $\frac{3}{4}$ Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tuna, canned.	20 lb 12 oz	2 $\frac{1}{2}$ gal (5-66.5 oz cn)	1. Drain tuna and flake. Discard liquid.
Eggs, hard cooked, chopped	42 eggs...	2. Add eggs, celery and pickles to tuna. Toss lightly until well blended.
Celery, fresh, chopped	8 lb.	1 $\frac{1}{2}$ gal...	
Pickles, cucumber, sweet, chopped	2 lb 4 oz..	1 $\frac{1}{2}$ qt....	
Salad Dressing.	5 lb.	2 $\frac{1}{2}$ qt....	3. Add Salad Dressing to tuna mixture. Toss lightly.
Lettuce, fresh, trimmed	4 lb.	4. Place 1 lettuce leaf on each serving dish; add tuna salad. Cover; refrigerate until ready to serve.

- NOTE:
1. In Step 1, 26-12 $\frac{1}{2}$ to 13 oz cn tuna may be used.
 2. In Step 2, 10 lb 15 oz fresh celery A.P. will yield 8 lb chopped celery.
 3. In Step 2, 4 oz ($\frac{1}{2}$ cup) chopped pimienta may be used.
 4. In Step 4, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce,

VARIATION

1. **SALMON SALAD:** In Step 1, omit tuna; use 19 lb 6 oz (20-No. 15 $\frac{1}{2}$ oz cn) canned salmon. Drain; remove and discard skin and bones. Flake. Follow Steps 2 through 4.

BAKED TUNA AND NOODLES**YIELD: 100 Portions (4 Pans)****EACH PORTION: 1 Cup (8½ Ounces)****PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tuna, canned.	15 lb 8 oz	2⅓ gal (3¾-66.5 oz cn)	1. Drain tuna; flake. Set aside for use in Step 7.
Noodles, egg.	4 lb 8 oz	2. Cook noodles in boiling salted water 8 minutes or until tender. Drain. Set aside for use in Step 7.
Water, boiling...	2¼ gal..	
Salt.....	1 oz....	1⅓ tbsp	
Flour, wheat, general purpose, sifted	1 lb 5 oz	1¼ qt...	3. Blend flour, salt, and shortening or salad oil together using a wire whip; stir until smooth.
Salt.....	1⅔ oz..	2⅔ tbsp..	
Shortening, melted, or salad oil	2 lb.....	1 qt.....	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry. Water, warm.....	2 lb 4 oz.	2 qt. 2 ¹ / ₂ gal....	4. Reconstitute milk; heat to just below boiling. DO NOT BOIL. 5. Add milk to roux, stirring constantly. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
Celery, fresh, sliced Onions, dry, finely chopped	4 lb. 10 oz.	1 gal. ... 2 cups.	6. Add celery and onions to sauce; bring to a boil, stirring constantly.
Pimientos, canned, drained, chopped	12 oz.	1 ² / ₃ cups (¹ / ₂ -No. 2 ¹ / ₂ cn)	7. Combine tuna, noodles and pimientos with sauce. Mix well. 8. Pour about 13 lb 12 oz (6 ¹ / ₂ qt) mixture into each greased pan.
Bread crumbs, dry Butter or margarine, melted Paprika, ground. ...	12 oz. ... 6 oz. 3/4 oz. ...	3 cups. ... 3/4 cup.. 3 tbsp.	9. Combine crumbs, butter or margarine and paprika. Sprinkle about 4 ¹ / ₂ oz (1 cup) over mixture in each pan. 10. Bake about 45 minutes or until lightly browned and bubbly.

(CONTINUED)

BAKED TUNA AND NOODLES

- NOTE:
1. In Step 1, 35-6 $1\frac{1}{2}$ -7 oz cn or 19-12 $1\frac{1}{2}$ -13 oz cn canned tuna may be used.
 2. In Step 6, 5 lb 8 oz fresh celery A.P. will yield 4 lb celery, sliced thin; 11 oz dry onions A.P. will yield 10 oz finely chopped onions.
 3. In Step 6, 1 $\frac{1}{4}$ oz (7 tbsp) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 10, if convection oven is used, bake at 325°F. 35 minutes on high fan, closed vent.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **BAKED TUNA AND NOODLES (SOUP, CONDENSED, CREAM OF MUSHROOM):**
Follow Steps 1 and 2. Omit Steps 3 through 5. In Step 6, use 18 lb 12 oz (6-No. 3 cyl cn) canned condensed cream of mushroom soup. Reconstitute 12 oz (2 $\frac{3}{4}$ cups) nonfat dry milk with 3 $\frac{1}{2}$ qt warm water. Add milk, celery and onions. Blend; cover; heat to a simmer. Follow Step 7. In Step 8, pour about 13 lb 10 oz (6 $\frac{1}{2}$ qt) mixture into each greased pan. Follow Steps 9 and 10.

FRIED SCALLOPS

L. MEAT, FISH, AND POULTRY No. 134(1)



REVISION

FRIED SCALLOPS

YIELD: 100 Portions			EACH PORTION: 6 to 12 Scallops (5 Ounces)	
TEMPERATURE: 350°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Scallops, thawed...	30 lb...	1. Wash scallops thoroughly; cut large ones in half. Drain well.
Flour, wheat, general purpose, sifted	4 lb.....	1 gal...	2. Dredge scallops in mixture of flour, salt, pepper, and paprika; shake off excess.
Salt.....	5 oz.....	1/2 cup..	
Pepper, black.....	1 tbsp...	
Paprika, ground...	1/2 oz....	2 tbsp...	
Milk, nonfat, dry...	13/4 oz...	6 tbsp...	3. Reconstitute milk; add eggs.
Water, warm.....	17/8 cups	4. Dip floured scallops in milk and egg mixture. Drain.
Eggs, whole, beaten	1 lb 4 oz	21/4 cups (12 eggs)	
Bread crumbs, dry..	3 lb.....	3 qt.....	5. Dredge scallops in crumbs until well coated.
				6. Fry 3 minutes or until golden brown.
				7. Drain well in basket or on absorbent paper.

NOTE: In Step 3, 6 oz (1 1/2 cups) dehydrated egg mix combined with scant 2 cups warm water may be used. See Recipe No. A-8.

REVISION

CREOLE SCALLOPS

YIELD: 100 Portions			EACH PORTION: 1 Cup (8½ Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Creole Sauce	35 lb 9 oz	4¼ gal	1. Prepare 2 recipes Creole Sauce (Recipe No. O-5). Keep hot for use in Step 4.
Scallops, thawed Water.....	34 lb.... 3½ gal	2. Wash scallops thoroughly; cut large ones in half. Drain well. 3. Cook scallops in steam-jacketed kettle or stock pot 3 to 4 minutes. DO NOT OVERCOOK. Drain well immediately. 4. Add cooked scallops to sauce; bring to simmer; cook 2 to 3 minutes. 5. Serve immediately.

REVISION

(OVER)

VARIATIONS

1. **CREOLE FISH:** In Step 1, prepare $\frac{3}{4}$ recipe Creole Sauce (Recipe No. O-5). Omit Steps 2 through 5. Use 25 lb fish portions, frozen, raw, breaded. Fry in 350°F. deep fat 3 minutes or until lightly browned. Drain well on absorbent paper. Ladle 2 oz ($\frac{1}{4}$ cup—1 Size 1 ladle) over each fish portion just before serving. **EACH PORTION:** 1 Fish Portion ($3\frac{1}{2}$ Ounces) plus $\frac{1}{4}$ Cup Sauce (2 Ounces).
2. **CREOLE FISH FILLETS:** In Step 1, prepare $\frac{3}{4}$ recipe Creole Sauce (Recipe No. O-5). Omit Steps 2 through 5. Use 30 lb fish fillets, thawed. Separate fillets; cut into $4\frac{1}{2}$ ounces. Arrange in single layers in 7 (12 by 20 by $2\frac{1}{2}$ -inch) steam table pans. Ladle 2 oz ($\frac{1}{4}$ cup—1 Size 1 ladle) over each fish fillet. Bake in 375°F. oven 25 minutes or in 325°F. convection oven 15 minutes or until done on high fan, closed vent. Note: if flounder, sole or cod fillets are used, bake 15 minutes or in convection oven 7 minutes on high fan, closed vent. **EACH PORTION:** 1 Piece with Sauce (5 Ounces).

CREOLE SHRIMP

YIELD: 100 Portions		EACH PORTION: 1 Cup (8 Ounces) plus $\frac{3}{4}$ Cup (4 $\frac{1}{2}$ Ounces) Rice		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, raw, peeled, deveined	20 lb.	1. Place shrimp in boiling water; cover; return to boil. Reduce heat; simmer 5 minutes; drain. Refrigerate for use in Step 5.
Water, boiling.	24 lb.	3 gal.	
Creole Sauce.	41 lb 6 oz	5 gal.	2. Prepare 2 $\frac{1}{3}$ recipes Creole Sauce (Recipe No. O-5). Set aside for use in Step 5.
Rice, long grain.	9 lb.	5 $\frac{1}{4}$ qt.	3. Combine rice, water, salt and salad oil; bring to a boil. Stir occasionally. 4. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR. 5. Add shrimp to sauce; simmer until shrimp are heated through. DO NOT OVERCOOK. Stir occasionally. 6. Serve over rice.
Water, cold.	22 lb.	2 $\frac{3}{4}$ gal	
Salt.	2 oz.	3 tbsp.	
Salad oil.	1 $\frac{1}{2}$ oz.	3 tbsp.	

- NOTE: 1. In Step 1, other types of unbreaded shrimp may be used. See Recipe No. L-G-2.
 2. In Step 1, if shrimp is steam cooked, omit water. See Recipe No. L-G-5.
 3. One Size 3 ladle may be used. See Recipe No. A-4.

FRENCH FRIED SHRIMP**YIELD: 100 Portions****EACH PORTION: 4 to 8 Shrimp****TEMPERATURE: 350°F. Deep Fat**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, raw, peeled, deveined, thawed	20 lb.....	1. Wash shrimp; drain well.
Flour, wheat, general purpose, sifted	4 lb.....	1 gal....	2. Dredge shrimp in mixture of flour, salt, pepper and paprika; shake off excess.
Salt.....	3 oz.....	4 ² / ₃ tbsp	
Pepper, black.....	1 tbsp...	
Paprika, ground....	1 ¹ / ₃ tbsp..	
Eggs, whole, beaten	2 lb.....	3 ³ / ₄ cups (20 eggs)	3. Combine beaten eggs and water. Dip shrimp in egg mixture; drain well.
Water.....	1 qt.....	
Bread crumbs, dry..	3 lb.....	3 qt.....	4. Dredge shrimp in crumbs until well coated; shake off excess. 5. Fry 2 minutes or until golden brown. 6. Drain well in basket or on absorbent paper.

REVISION

(OVER)

- NOTE:**
1. In Step 1, other types of shrimp may be used. See Guidelines for Using Shrimp, Recipe No. L-G-2.
 2. In Step 3, 10 oz (2 $\frac{1}{2}$ cups) dehydrated egg mix combined with 3 cups warm water may be used. See Recipe No. A-8.

VARIATIONS

1. **TEMPURA SHRIMP:** Follow Step 1. Omit Steps 2 through 4. Prepare 1 $\frac{1}{2}$ gal Tempura Batter (Recipe No. D-38). Dip shrimp into batter. In Step 5, deep fat fry 2 $\frac{1}{2}$ minutes or until golden brown. Follow Step 6.
2. **FRENCH FRIED SHRIMP (BREADED, FROZEN):** In Step 1, use 38 lb shrimp, breaded, frozen. DO NOT allow frozen breaded shrimp to thaw before cooking. Omit Steps 2 through 4. In Step 5, fry 3 to 4 minutes or until golden brown. Follow Step 6. **EACH PORTION:** 7 to 10 Shrimp.

SHRIMP CURRY

YIELD: 100 Portions				EACH PORTION: $\frac{3}{4}$ Cup ($6\frac{1}{2}$ Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, raw, peeled, deveined, thawed	20 lb...	1. Place shrimp in boiling water; cover, return to a boil. Reduce heat; simmer 3 to 5 minutes; drain. 2. Set aside for use in Step 9.
Water, boiling.....	3 gal....	
Onions, dry, chopped	3 lb....	$2\frac{1}{4}$ qt...	3. Sauté onions and peppers in salad oil, shortening or olive oil 10 minutes or until tender. Set aside for use in Step 7.
Peppers, sweet, fresh, chopped	2 lb....	$1\frac{1}{2}$ qt...	
Salad oil, melted shortening, or olive oil	4 oz....	$\frac{1}{2}$ cup...	
Flour, wheat, general purpose, sifted	1 lb 8 oz	$1\frac{1}{2}$ qt...	4. Add flour to salad oil or shortening; blend thoroughly.
Salad oil or shortening, melted	1 lb 8 oz	3 cups...	5. Cook until well browned, stirring frequently.
Water, hot.....	$2\frac{1}{2}$ gal	6. Gradually add water to flour mixture; cook until thick and smooth, stirring constantly. 7. Add sautéed vegetables.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, fresh, cooking, pared, chopped	4 lb. . . .	1 gal.	8. Add apples, celery, curry powder, ginger, red pepper, garlic, horseradish and salt; simmer 20 minutes.
Celery, fresh, chopped	2 lb. . . .	1 1/2 qt.	
Curry powder. . . .	1 1/2 oz	6 2/3 tbsp.	
Ginger, ground.	2 tbsp.	
Pepper, red, ground	2 tsp.	
Garlic, dehydrated	1 oz. . . .	2 2/3 tbsp	
Horseradish, prepared	1 1/2 oz. . .	3 tbsp.	
Salt.	2 1/2 oz. . .	1/4 cup.	9. Add shrimp, mushrooms and lemon juice; simmer 2 to 3 minutes, stirring constantly.
Mushrooms, canned, drained, chopped	2 lb 11 oz	3 3/4 cups (1 1/2- jumbo cn)	
Juice, lemon.	3/4 cup.	

- NOTE: 1. In Step 1, 2 lb 14 oz (3 1/2-No. 10 cn) canned, dehydrated, cooked shrimp may be used. Rehydrate according to Recipe No. L-G-2.
2. In Step 1, 25 lb shrimp, raw, unpeeled may be used. See Guidelines for Steam Cooking Shellfish, Recipe No. L-G-4.

(CONTINUED)

SHRIMP CURRY

3. In Step 3, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions; 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
4. In Step 3, 6 oz (2 cups) dehydrated onions and 5 $\frac{1}{4}$ oz (1 qt) dehydrated green peppers (See Recipe No. A-11) or 2 lb (1 $\frac{1}{2}$ qt) frozen, diced, green peppers may be used. Thaw peppers.
5. In Step 8, 5 lb 2 oz fresh apples A.P. will yield 4 lb chopped pared apples; 2 lb 12 oz fresh celery will yield 2 lb chopped celery.
6. In Step 8, 10 tbsp (30 cloves) dry minced garlic may be used. Sauté with onions and peppers.
7. In Step 9, 3-8Z cn canned mushrooms may be used.
8. In Step 9, 1 lb 2 oz lemons A.P. (4 lemons) will yield $\frac{3}{4}$ cup juice.

REVISION

SHRIMP SALAD

YIELD: 100 Portions (3½ Gallons)

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shrimp, raw, peeled deveined, thawed Water, boiling.....	20 lb..... 3 gal.....	1. Place shrimp in boiling water; cover; return to a boil. Reduce heat; simmer 3 to 5 minutes; drain. Chill. 2. Cut shrimp into halves or quarters depending on size.
Celery, fresh, chopped Juice, lemon..... Salt..... Pepper, black.....	8 lb..... 12/3 oz....	1½ gal... 1 cup..... 21/3 tbsp.. 2 tsp.....	3. Combine shrimp, celery, lemon juice, salt, and pepper. 4. Cover; refrigerate to chill thoroughly.
Salad Dressing....	2 lb.....	1 qt.....	5. Just before serving, add Salad Dressing; toss lightly.
Lettuce, fresh, trimmed	4 lb.....	6. Place 1 lettuce leaf on each serving dish; add salad, cover; refrigerate until ready to serve.

- NOTE:**
1. In Step 1, 2 lb 14 oz (3 $\frac{1}{2}$ -No. 10 cn) canned, dehydrated, cooked shrimp may be used. Rehydrate according to Recipe No. L-G-2.
 2. In Step 1, 25 lb shrimp, raw, unpeeled, may be used. See Guidelines for Steam Cooking Shellfish, Recipe No. L-G-4.
 3. In Step 3, 10 lb 15 oz fresh celery A.P. will yield 8 lb chopped celery; 1 lb 8 oz lemons A.P. (6 lemons) will yield 1 cup juice.
 4. In Step 6, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

SEAFOOD NEWBURG

YIELD: 100 Portions				EACH PORTION: $\frac{2}{3}$ Cup (6 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets, partially thawed	14 lb.	1. Add fish, scallops and shrimp to boiling water in steam-jacketed kettle or stock pot. Return to a boil. Reduce heat; simmer 5 minutes. 2. Drain. Reserve liquid for use in Step 3. Place 6 lb 12 oz (1 gal) fish, scallops and shrimp in each pan (3-12 by 20 by 2 $\frac{1}{2}$ -inch steam table pan). Set aside for use in Step 7. Keep hot.
Scallops, thawed...	8 lb.	
Shrimp, thawed....	8 lb.	
Water, boiling.....	4 gal.	
Milk, nonfat, dry...	1 lb 13 oz	6 $\frac{2}{3}$ cups	3. Reconstitute milk with reserved liquid. Heat to just below boiling. DO NOT BOIL.
Reserved liquid....	8 $\frac{1}{2}$ qt.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	2 lb.	1 qt.	4. Blend butter or margarine and flour to make roux; stir until smooth. Add milk to roux stirring constantly.
Flour, wheat, general purpose, sifted	1 lb.	1 qt.	
Salt.	1 1/4 oz. ...	2 tbsp.	5. Add salt, paprika and nutmeg. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
Paprika, ground.	1 oz.	1/4 cup.	
Nutmeg, ground.	2 tsp.	
Egg yolks, beaten. ...	8 oz.	1 cup (15 yolks)	6. Add about 1 qt sauce to egg yolks while constantly stirring. Pour egg mixture slowly back into remaining sauce. Stir to blend well. 7. Pour 3 1/4 qt sauce over seafood in each pan. Stir gently.

- NOTE: 1. In Step 6, 1 lb 11 oz (15) whole eggs A.P. will yield 8 oz egg yolks.
2. In Step 7, if sauce is too thick, add 1 cup heated reserved liquid in each pan before serving.

CRAB CAKES

YIELD: 100 Portions

EACH PORTION: 2 Cakes (5 Ounces)

TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Crab meat, cooked, shredded, thawed	15 lb.....	1. Remove any shell or cartilage from crab meat.
Bread crumbs, soft..	15 lb....	4 ³ / ₄ gal	2. Add bread crumbs, mustard, Salad Dressing, butter or margarine, eggs, salt, and pepper; mix lightly. 3. Measure ¹ / ₄ cup (1-No. 16 scoop) mixture for each cake. Form into cakes ¹ / ₂ to ³ / ₄ inch thick (about 2 oz each). Chill.
Mustard, prepared...	2 oz.....	¹ / ₄ cup..	
Salad Dressing.....	3 oz.....	6 tbsp..	
Butter or margarine, melted	2 lb.....	1 qt....	
Eggs, whole, beaten	2 lb.....	3 ³ / ₄ cups (20 eggs)	
Salt.....	2 ³ / ₄ oz..	¹ / ₄ cup...	4. Reconstitute milk; add eggs; mix well.
Pepper, black.....	1 ¹ / ₃ tbsp	
Milk, nonfat, dry...	3 ¹ / ₄ oz..	³ / ₄ cup...	
Water.....	3 ³ / ₄ cups	
Eggs, whole, beaten	2 lb....	3 ³ / ₄ cups (20 eggs)	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry	3 lb. . . .	3 qt.	<p>5. Dip chilled crab cakes in milk and egg mixture, then in bread crumbs; shake off excess.</p> <p>6. Fry 2 to 3 minutes or until golden brown; drain well in basket or on absorbent paper.</p>

- NOTE:
1. To prepare soft bread crumbs, tear or cut slices of bread into small pieces.
 2. In Steps 3 and 4, 1 lb 4 oz (1¹/₄ qt) canned dehydrated egg mix combined with 1¹/₂ qt warm water may be used for whole eggs. See Recipe No. A-8. Use 1 qt egg mixture in Step 3; 1 qt in Step 4.

HONEY GLAZED ROCK CORNISH HENS**YIELD: 100 Portions (6 Pans)****EACH PORTION: 1/2 Hen (6 Ounces)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rock Cornish Hens, thawed	78 lb 2 oz	50 hens	<ol style="list-style-type: none"> 1. Remove necks and giblets. Wash hens (inside and out) thoroughly under cold running water. Drain well; pat dry. 2. Split hens in half lengthwise. 3. Place hens, skin side up, on pans. 4. Bake 1 hour.
GLAZE: Sugar, brown, packed. Honey..... Juice, orange, frozen, concentrated, (3 plus 1), thawed, undiluted	2 lb. 1 lb 8 oz 1 lb 4 oz	4 1/2 cups 2 cups 2 cups	<ol style="list-style-type: none"> 5. Heat brown sugar, honey and orange juice until sugar is melted. 6. Remove hens from oven; brush tops with glaze. 7. Return to oven; bake 20 to 25 minutes or until golden brown or done (180°F.). 8. Brush remaining glaze over hens in each pan before serving.

- NOTE:
1. Other sizes and types of pans may be used. See Recipe No. A-25.
 2. In Step 4, if convection oven is used, bake at 325°F. 30 minutes on high fan, closed vent; in Step 7, 15 to 20 minutes on high fan, closed vent or until golden brown and done (180°F.).
 3. In Step 4, if microwave-convection oven is used, use 11 half-sheet pans (13 by 18-inches). Bake at 400°F. 14 minutes with 90% microwave power for first 7 minutes. In Step 7, bake at 400°F. 3 minutes with 90% microwave power throughout.

VARIATIONS

1. **ROCK CORNISH HENS WITH SYRUP GLAZE:** Follow Steps 1 through 4. Omit Step 5. In Step 6, use 4 lb 6 oz (1½ qt) blended syrup. Follow Steps 7 and 8.
2. **HERBED CORNISH HENS:** Follow Steps 1 and 2. In Step 3, use 5 pans; brush hens with 2 cups lemon juice (2 lb 12 oz—11 lemons A.P.). Omit Steps 4 through 8. Combine 2½ oz (¼ cup) salt, ¾ oz (2½ tbsp) powder garlic, ½ oz (2 tbsp) black pepper, ½ oz (2 tbsp) ground paprika, ½ oz (2 tbsp) onion powder, ½ oz (2 tbsp) celery seed, ¼ oz (2 tbsp) ground poultry seasoning, ⅓ oz (2 tbsp) ground thyme, and ⅓ oz (3 tbsp) crushed sweet basil; mix well. Sprinkle about 3 tbsp mixture evenly over hens in each pan. Bake 1 to 1¼ hours or in 325°F. convection oven 40 minutes or until done (180°F.) on high fan, closed vent. Baste with cooking juices before serving.

BAKED CHICKEN

YIELD: 100 Portions (6 Pans)				EACH PORTION: 2 Pieces (8 Ounces)
PAN SIZE: 18 by 24-inch Sheet Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, 8 pieces cut-up, thawed	82 lb.	1. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. 2. Place chicken, skin side up, in each pan.
Salt..... Pepper, black....	2½ oz . 1 oz. . .	¼ cup ¼ cup	3. Sprinkle with mixture of salt and pepper. 4. Bake 70 minutes or until done (180°F). If convection oven is used, bake at 350°F. 40 minutes or until done on high fan, closed vent.

- NOTE: 1. In Step 1, 82 lb chicken, broiler-fryer, whole or 82 lb chicken, broiler-fryer, quartered may be used. Cut in quarters or eights, bake 1½ hours in 350°F conventional oven or 45 minutes in convection oven on high fan closed vent.
2. Other sizes and types of pans may be used. See Recipe No. A-25.
3. If desired, racks may be used in pans

VARIATIONS

1. **MEXICAN BAKED CHICKEN:** Follow Steps 1 and 2. In Step 3, omit pepper; combine salt with $2\frac{2}{3}$ oz (10 tbsp) chili powder, $2\frac{1}{2}$ oz (10 tbsp) ground cumin, $\frac{2}{3}$ oz (10 tbsp) 6 crushed oregano and $1\frac{3}{4}$ oz (6 tbsp) garlic powder; sprinkle about $1\frac{2}{3}$ oz ($4\frac{2}{3}$ tbsp) mixture evenly over chicken in each pan. Follow Step 4.
2. **HERB BAKED CHICKEN:** Follow Steps 1 and 2. In Step 3, combine salt and pepper with $\frac{3}{4}$ oz ($\frac{3}{4}$ cup) crushed oregano, $\frac{3}{4}$ oz (6 tbsp) ground marjoram and $\frac{1}{2}$ oz ($\frac{1}{4}$ cup) ground rosemary; sprinkle about 1 oz ($2\frac{2}{3}$ Tbsp) mixture evenly over chicken in each pan. Follow Step 4.

BAKED TURKEY AND NOODLES

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Cup (8½ Ounces)
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, boneless, tempered	23 lb...	1. Remove netting and skin. Cut into ¾ to 1 inch cubes.
Water.....	30 lb...	3¾ gal..	2. Place turkey in stock pot or steam-jacketed kettle; add water, onions and bay leaves. Bring to a boil; reduce heat; simmer 35 to 40 minutes. Remove turkey. Keep hot for use in Step 9. 3. Skim fat off stock. Remove bay leaves. Keep reserved stock hot for use in Step 6.
Onions, dry, cut into 1 inch wedges	3 lb....	3 qt.....	
Bay leaves.....	1/32 oz	9 leaves	
Noodles, egg.....	4 lb 8 oz	6¾ qt...	4. Cook noodles in boiling salted water 8 to 10 minutes or until tender. Drain. Keep hot for use in Step 9.
Water, boiling....	24 lb...	3 gal....	
Salt.....	¾ oz...	1⅓ tbsp	
Flour, wheat, general purpose, sifted	2 lb....	2 qt.....	5. Blend flour and water together; mix until smooth.
Water, cold.....	4 lb....	2 qt.....	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Reserved turkey stock, hot	20 lb 4 oz	2 $\frac{1}{2}$ gal.	6. Gradually add flour mixture to stock, stirring constantly; heat to boiling. Cook 10 minutes or until thickened, stirring frequently to prevent sticking.
Milk, nonfat, dry...	10 oz.	2 $\frac{1}{4}$ cups	7. Reconstitute milk. Add salt, pepper, garlic powder and basil.
Water, warm.	5 lb 12 oz	11 $\frac{1}{2}$ cups	8. Add milk mixture to thickened stock, stirring constantly. Bring to a boil; simmer 2 minutes.
Salt.	2 oz.	3 tbsp.	9. Add turkey and noodles. Mix thoroughly. Heat to a simmer. Pour about 14 lb 4 oz (6 $\frac{1}{2}$ qt) turkey mixture into each pan.
Pepper, black or white	1 $\frac{1}{4}$ oz. .	1 tbsp.	
Garlic powder.	1 $\frac{1}{5}$ oz. .	2 tsp.	
Basil, sweet, crushed	1 $\frac{1}{5}$ oz. .	2 tbsp.	
Bread crumbs, dry. .	1 lb.	1 qt.	10. Combine crumbs, margarine or butter and cheese. Sprinkle 7 oz (2 cups) over mixture in each pan.
Margarine or butter, melted	6 oz.	3 $\frac{3}{4}$ cup.	11. Bake 35 to 40 minutes or until lightly browned and thoroughly heated.
Cheese, Cheddar or American, shredded	8 oz.	2 cups.	

(CONTINUED)

BAKED TURKEY AND NOODLES

- NOTE:**
1. In Step 2, 3 lb 5 oz dry onions A.P. will yield 3 lb onion wedges.
 2. In Steps 2 and 3, refrigerate stock and turkey if not used immediately.
 3. In Step 11, if convection oven is used, bake at 325°F. 20 to 25 minutes on high fan, open vent.
 4. In Step 11, if microwave-convection oven is used, bake at 325°F. 15 minutes or until lightly browned and thoroughly heated with 60% microwave power throughout.
 5. Two No. 8 scoops may be used. See Recipe No. A-4.

VARIATIONS

1. **BAKED CHICKEN AND NOODLES (CHICKEN, CANNED):** Omit Steps 1 through 3. Use 14 lb 8 oz (8-29 oz cn) canned chicken. Follow Steps 4 and 5. In Step 6, use 10 oz (1½ cups) Soup and Gravy base, chicken and 2½ gal water for stock. See Recipe No. A-12. Add 3 lb (3 qt) onion wedges (3 lb 5 oz A.P.). Bring to a boil; cover; simmer 10 minutes. In Step 6, drain chicken and onions. Reserve 2½ gal stock. Follow Steps 7 through 11.
2. **BAKED CHICKEN AND NOODLES (CHICKEN, DEHYDRATED, COOKED, DICED):** Omit Steps 1 through 3. Use 4 lb (3½-No. 10 cn) canned dehydrated diced chicken, 6 oz (1¾ cups) dehydrated chopped onions and 3¼ gal water. Bring water to a boil. Remove from heat. Add 12 oz (about 2 cups) Soup and Gravy base, chicken, chicken and onions. Follow Steps 4 and 5. Stir; cover; let stand 20 minutes or until rehydrated. In Step 6, drain chicken and onions. Reserve 2½ gal stock. Follow Steps 7 through 11.

CHICKEN VEGA

YIELD: 100 Portions			EACH PORTION: 2 Pieces (9 Ounces) Plus $\frac{3}{4}$ Cup Rice (6 Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan (6) 12 by 20 by 4 -inch Steam Table Pan (10)			TEMPERATURE: 400°F Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, 8 piece cut-up, thawed	82 lb.	1. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken, skin side up, on sheet pans. 2. Bake at 400°F 70 minutes; remove from pans. Keep hot for use in Step 8.
Milk, nonfat, dry. Water, warm.	2 lb 2 oz. . 20 lb ...	2 qt. . 2 $\frac{1}{2}$ gal	3. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Soup and Gravy base, chicken Soup, dehydrated, onion	1 lb 2 oz 12 oz	2 $\frac{7}{8}$ cup 2 $\frac{5}{8}$ cup	4. Add Soup and Gravy base and onion soup to milk; stir.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb ...	1 qt	5. Blend flour and water together; mix until smooth.
Water, cold	3 lb 8 oz .	1 $\frac{3}{4}$ qt	6. Add flour mixture gradually to seasoned milk mixture; simmer 5 minutes or until thickened, stirring constantly. Keep hot for use in Step 9.
Rice, long grain	10 lb ...	5 $\frac{3}{4}$ qt	7. Place 1 lb (2 $\frac{1}{8}$ cups) uncooked rice in each steam table pan. Pour
Water, boiling	24 lb ...	3 gal	2 lb 6 oz (4 $\frac{3}{4}$ cups) water over rice in each pan; stir well.
				8. Place 5 lb 6 oz (about 20-25 pieces) of prebaked chicken over rice in each pan.
				9. Pour 2 lb 11 oz (1 $\frac{1}{4}$ qt) sauce evenly over chicken in each pan.
				10. Cover; bake 40 minutes or until rice is tender.

- NOTE: 1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered may be used..
- 2.. In Step 2, if convection oven is used, bake at 350°F 40 minutes on high fan, closed vent. In Step 10, bake 35 minutes or until rice is tender on high fan, closed vent.
3. Two No. 10 scoops may be used to serve rice. See Recipe No. A-4.

BARBECUED CHICKEN

YIELD: 100 Portions (6 Pans)				EACH PORTION: 2 Pieces (8 Ounces)
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400 °F. Oven; 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, thawed	82 lb...	1. Wash chicken thoroughly under cold running water. Drain well. Place 13 lb 10 oz chicken skin side up on each sheet pan. 2. Bake at 400°F. 70 minutes or until internal temperature is 180°F. Drain or skim off excess fat.
Chili Sauce.....	2 lb 4 oz	3 $\frac{3}{4}$ cups....	3. Combine chili sauce, catsup, vinegar, Worcestershire sauce, mustard, red pepper, black pepper, and salt. Bring to a boil. Reduce heat; simmer 5 minutes. 4. Dip chicken in sauce to coat well; place chicken skin side up in pans.. Keep remaining sauce hot (180 °F.) for use in Step 6. 5. Bake at 375°F. 25 minutes or until done (180°F.). 6. Brush with remaining hot sauce.
Catsup, tomato....	12 lb 8 oz	1 $\frac{1}{2}$ gal	
Vinegar.....	1 lb 5 oz	2 $\frac{1}{2}$ cups	
Worcestershire sauce	1 lb.....	1 $\frac{3}{4}$ cups	
Mustard, prepared..	6 $\frac{3}{4}$ oz..	$\frac{3}{4}$ cup...	
Pepper, red, ground	$\frac{1}{4}$ oz....	1 tbsp...	
Pepper, black.....	$\frac{3}{4}$ oz..	3 tbsp...	
Salt.....	2 oz....	3 tbsp....	

- NOTE:
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered may be used.
 2. In Step 2, if convection oven is used, bake at 350°F. 35 to 40 minutes on high fan, closed vent. In Step 5, bake at 350°F. 10 to 15 minutes or until done (180°F.) on high fan, closed vent.
 3. In Step 3, Barbecue Sauce Mix may be used for all ingredients. Prepare 2 gal sauce according to instructions on container.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **BARBECUED CHICKEN (PREPARED BARBECUE SAUCE):** Follow Steps 1 and 2. Omit Step 3. Use 18 lb (2 gal) Prepared Barbecue Sauce. Bring to a boil; reduce heat; simmer 5 minutes. Follow Steps 4 through 6.

CHICKEN A LA KING

YIELD: 100 Portions

EACH PORTION: 1 Cup (8½ Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, whole, thawed	50 lb.	1. Wash chicken thoroughly, inside and out, under cold running water. Drain well. Remove excess fat.
Water. Salt. Bay leaves. 6 oz.	6 gal. 9 tbsp. ... 9 leaves	2. Place chicken in stock pot or steam-jacketed kettle; add water, salt and bay leaves. Bring to a boil; reduce heat; simmer 1 hour or until done (180°F). 3. Remove chicken; strain stock; reserve stock for use in Step 6. 4. Remove bones and skin; cut chicken into 1 inch pieces. Set aside for use in Step 9.
Milk, nonfat, dry... Water, warm. Stock, chicken.	13 oz.	3 cups. ... 3¾ qt. ... 3 gal.	5. Reconstitute milk; add to stock; mix thoroughly. Heat to a simmer in steam-jacketed kettle or stock pot. DO NOT BOIL.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	2 lb 8 oz	1 $\frac{1}{4}$ qt...	6. Blend shortening or salad oil and flour together to form a roux; using a wire whip, stir until smooth.
Flour, wheat, general purpose, sifted	2 lb 8 oz	2 $\frac{1}{2}$ qt...	7. Gradually add milk and stock mixture to roux, stirring constantly. Simmer 10 minutes or until thickened. Stir as necessary.
Pepper, black.....	1 $\frac{1}{2}$ oz....	2 tbsp...	8. Add pepper, onions, and celery; bring to a boil, stirring constantly. Cook until tender.
Onions, dry, chopped	1 lb.....	3 cups...	
Celery, fresh, chopped	5 lb.....	3 $\frac{3}{4}$ qt..	
Peppers, sweet, fresh, chopped	1 lb.....	3 cups..	9. Add chicken, peppers, and pimientos to sauce; heat to serving temperature.
Pimientos, canned, chopped	14 oz....	1 $\frac{3}{4}$ cups (1 $\frac{1}{2}$ -No. 2 $\frac{1}{2}$ cn)	

- NOTE:
1. In Step 1, 50 lb chicken, broiler-fryer, quartered may be used.
 2. In Step 8, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions; 6 lb 14 oz fresh celery A.P. will yield 5 lb chopped celery.
 3. In Step 8, 2 oz ($\frac{2}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 9, 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb chopped peppers.

(CONTINUED)

CHICKEN A LA KING

5. In Step 9, 21/2 oz (11/2 cups) dehydrated green peppers (See Recipe No. A-11) or 1 lb frozen, diced, green peppers may be used. Thaw peppers.
6. In Step 9, 2-7 oz cn canned pimientos may be used.
7. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATIONS

1. **CHICKEN A LA KING (CHICKEN, CANNED):** Omit Steps 1 through 4. Use 18 lb 2 oz (10-29 oz cn) canned chicken; drain; dice into 1 inch pieces. In Step 5, use 12 oz (17/8 cups) Soup and Gravy base, chicken and 3 gal water for stock. See Recipe No. A-12. Follow Steps 6 through 9.
2. **TURKEY A LA KING (TURKEY, BONELESS, FROZEN, RAW):** Omit Step 1. In Step 2, use 26 lb turkey, boneless, frozen, raw; simmer 3 to 4 hours or until tender. Follow Steps 3 through 9.
3. **TURKEY A LA KING (TURKEY, READY-TO-COOK, FROZEN):** In Step 1, use 45 lb turkey, RTC. In Step 2, simmer 3 to 4 hours or until tender. Follow Steps 3 through 9.

CHICKEN CACCIATORE**YIELD:** 100 Portions**EACH PORTION:** 2 Pieces (8 Ounces) plus
1/2 Cup Sauce (4 Ounces)**PAN SIZE:** 18 by 26-inch Sheet Pan (6)
18 by 24-inch Roasting Pan (3)**TEMPERATURE:** 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned	25 lb 8 oz	3 gal (4- No. 10 cn)	1. Combine tomatoes, tomato paste, onions, sweet peppers, water, bay leaves, sugar, salt, garlic, basil, oregano, thyme and pepper in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; cover. Simmer 1 hour. Remove bay leaves. Keep hot for use in Step 4.
Tomato paste, canned	7 lb 12 oz	3 1/2 qt (4- No. 2 1/2 cn)	
Onions, dry, 1/4 inch slices	4 lb.	3 1/4 qt.	
Peppers, sweet, fresh, 1/4 by 2 inch strips	2 lb 11 oz	3 1/4 qt.	
Water.	3 lb.	1 1/2 qt.	
Bay leaves, whole.	1/40 oz ..	6 leaves	
Sugar, granulated.	7 oz.	1 cup.	
Salt.	2 oz.	3 tbsp.	
Garlic, powder.	1 1/8 oz. ..	3 2/3 tbsp.	
Basil, sweet, crushed. ..	1/4 oz ...	3 tbsp.	
Oregano, crushed.	1/2 .oz. ...	3 tbsp.	
Thyme, ground.	1/2 oz. ...	3 tbsp.	
Pepper, black.	1/2 oz. ...	2 tbsp.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler - fryer, 8 piece cut-up thawed	82 lb.	<ol style="list-style-type: none"> 2. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken, skin side up, on sheet pans. 3. Bake 70 minutes or until done (180°); remove from pans; place chicken, skin side up, in roasting pans. 4. Pour 13 lb 6 oz (6 ¼ qt) sauce over chicken in each pan. 5. Bake 35 minutes or until thoroughly heated (165° F). 6. Serve with 1/2 cup sauce.

NOTE: 1. In Step 1, 8 oz ($2\frac{2}{3}$ cups) dehydrated onions and 7 oz ($5\frac{1}{4}$ cups) dehydrated green peppers (See Recipe No. A-11) or 2 lb 11 oz (2 qt) frozen, diced green peppers may be used. Thaw peppers.

(CONTINUED)

CHICKEN CACCIATORE

2. In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb $\frac{1}{4}$ -inch sliced onions and 3 lb 4 oz fresh sweet peppers will yield 2 lb 11 oz $\frac{1}{4}$ -inch pepper strips.
3. In Step 1, if convection oven is used, increase water to $1\frac{1}{2}$ gal; in Step 3, bake at 350°F . 40 minutes or until done (180°F) on high fan, closed vent. In Step 4, pour 15 lb 14 oz ($7\frac{1}{2}$ qt) sauce over chicken in each pan. In Step 5, bake at 350°F . 30 minutes or until thoroughly heated (165°F .) on high fan, closed vent.
4. In Step 2, 82 lb chicken, broiler-fryer, whole (cut in quarters or eighths) or 82 lb chicken, broiler-fryer, quartered may be used.

BAKED CHICKEN AND GRAVY**YIELD: 100 Portions****EACH PORTION: 2 Pieces plus 1/4 Cup Gravy****PAN SIZE: 18 by 26-inch Sheet Pan (5)
18 by 24-inch Roasting Pan (3)****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, thawed	65 lb.	1. Wash chicken thoroughly under cold running water. Drain well.
Salt. Pepper, black.	2 oz. 1/2 oz.	3 tbsp... 2 tbsp...	2. Sprinkle pieces of chicken with mixture of salt and pepper; arrange on sheet pans.
Shortening, melted or salad oil	1 lb.	2 cups...	3. Pour melted shortening or salad oil evenly over chicken. 4. Bake 1 hour or until done (180°F.). 5. Remove chicken; place an equal quantity of chicken in each roasting pan. Drain or skim off fat from drippings. Reserve drippings for use in Step 6. Reserve fat for use in Step 8.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, chicken	6 $\frac{1}{4}$ oz. .	1 cup...	6. Reconstitute Soup and Gravy base with drippings and boiling water; mix well.
Drippings and water, boiling	2 gal...	
Milk, nonfat, dry....	6 $\frac{1}{2}$ oz. .	1 $\frac{1}{3}$ cups	7. Reconstitute milk; add to stock mixture. Heat to a simmer.
Water.....	7 $\frac{1}{2}$ cups	
Clear fat from drippings	1 lb 2 oz	2 $\frac{1}{4}$ cups	8. Combine fat and flour; cook at low heat until light brown, about 5 minutes. 9. Stir browned fat and flour mixture into stock mixture; cook until thickened, stirring constantly.
Flour, wheat, general purpose, sifted	1 lb 2 oz	4 $\frac{1}{2}$ cups	
Paprika, ground....	1 tbsp...	10. Pour 3 $\frac{1}{2}$ qt gravy evenly over chicken in each pan. Sprinkle with paprika. 11. Bake 30 minutes or until chicken and gravy are heated.

(CONTINUED)

BAKED CHICKEN AND GRAVY

- NOTE:
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered may be used.
 2. Other sizes and types of pans may be used. See Recipe No. A-25.
 3. One Size 1 ladle may be used to serve gravy. See Recipe No. A-4.

VARIATIONS

1. **BAKED CHICKEN WITH MUSHROOM GRAVY:** Follow Steps 1 through 9. In Step 10, add 1 lb 14 oz (1-jumbo cn) canned mushrooms, drained, chopped to gravy. Follow Step 11.
2. **BAKED CHICKEN WITH MUSHROOM GRAVY (SOUP, CONDENSED, CREAM OF MUSHROOM):** Follow Step 1. Omit salt in Step 2. Follow Steps 3 through 5. Discard fat and drippings in Step 5. Omit Steps 6 through 9. Combine 17 lb 3 oz (5 $\frac{1}{2}$ -No. 3 cyl cn) canned condensed cream of mushroom soup and 2 $\frac{3}{4}$ qt water. Bring soup mixture to a boil. Follow Steps 10 and 11.

TURKEY POT PIE

Yield 108 Portions **Pan Size** 12 x 20 x 2 1/2 in steam table pan (6) Pans 425° F.
Each Portion 1 Cup plus topping (10.5 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
271 cal	35 g	19 g	6 g	20 %	0 mg	1270 mg	4 g	95 mg

Ingredients

TURKEY, BONELESS, FROZEN TEMPERED

Weight**Measure****Issue**

26 lb

ONIONS, DRY PEELED, COARSELY CHOPPED

2 lb

6 3/4 cup

2 1/4 lb

SALT

5 1/8 oz

1/2 cup

PEPPER, BLACK

1/4 oz

1 tbsp

THYME, GROUND

1/8 oz

1 tbsp

BAY LEAVES, WHOLE

9 ea

WATER

16 lb

2 gal

POTATO, WHITE, FRESH PARED 1 INCH PIECES

8 lb

1 1/2 gal

9 3/4 lb

CARROTS, FRESH PEELED, DICED 1/2 INCH

8 lb

1 1/2 gal

9 3/4 lb

CELERY, FRESH TRIMMED, DICED 1/2 INCH

2 lb

7 1/2 cup

2 3/4 lb

WATER

4 lb

2 qt

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

2 1/8 lb

8 1/2 cup

PEAS, FROZEN

5 lb

1 1/8 gal

Ingredients

	Weight	Measure	Issue
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	3 lb	3 qt	
SUGAR, GRANULATED	2 3/8 lb	1/3 cup	
BAKING POWDER	2 1/4 oz	5 tbsp	
SALT	5/8 oz	1 tbsp	
WATER, WARM	4 2/3 lb	9 1/3 cup	
MILK, NONFAT, DRY	8 1/2 oz	2 cup	
EGG WHITES, FROZEN PASTEURIZED, THAWED, SLIGHTLY BEATEN	2 1/8 lb	1 qt	
MARGARINE MELTED	4 oz	1/2 cup	

Methods

- 1 CCP: Thaw turkey under constant refrigeration at unit temperature of 41° F. or lower. Remove netting and skin. Cut into 3/4-1 inch cubes.
- 2 Place turkey cubes in steam-jacketed kettle or stockpot. Add onions, salt, pepper, thyme and bay leaves. Cook 15 minutes, stirring occasionally, until onions are lightly browned and turkey is partially cooked and slightly tender.
- 3 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add water, potatoes, carrots and celery; bring to a boil. Reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.

Methods

- 4 Blend water and flour together to form a slurry. Stir until smooth.
- 5 Gradually add slurry to turkey mixture, stirring constantly. Bring to boil; reduce heat; simmer 8 to 10 minutes or until thickened.
- 6 Add peas; stir; bring to a simmer.
- 7 Pour 11 lb 6 oz (about 1 1/3 gallons) of mixture into each pan.
- 8 For batter topping, sift together flour, sugar, baking powder and salt into mixer bowl.
- 9 CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Reconstitute milk; combine with egg whites and margarine or butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 10 Pour 1 lb 12 oz (about 3 1/4 cups) batter over top of turkey mixture in each pan. Spread evenly.
- 11 Bake 35 to 40 minutes or until crust is golden brown. CCP: Mixture must reach 165° F. or higher.
- 12 Cut 3 by 6. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 2, 17 lb 3 oz cooked, diced turkey may be used. Omit Step 1. In Step 2, use nonstick cooking spray to cook onions and spices; omit salt. In Step 3, 16 lb 11 oz (2 gal) prepared chicken stock may be used. See Recipe No. A-12. Add turkey in Step 6.
- 2 In Step 3, 8 lb 8 oz drained canned sliced carrots (13 lb 2 oz, 2-No. 10 cn A.P.) or 8 lb frozen carrots may be used. Add carrots to sauce in Step 6.
- 3 In Step 6, 1 lb 3 oz (1-No. 2 1/2 can) peas, dehydrated, compressed or 4 lbs 8 oz drained canned peas (6 lbs 9 oz, 1-No. 10 cn A.P.) may be used.
- 4 In Step 9, 2 lb 2 oz (1 qt) frozen, thawed or chilled reduced cholesterol eggs may be used.
- 5 In Step 10, batter will be very thin. Do not add additional flour. If prepared in advance, refrigerate until ready to use.
- 6 In Step 11, if convection oven is used, bake at 400° F. 20 to 25 minutes on low fan, open vent.
- 7 Baking powder biscuits may be used for topping. Omit Steps 8 through 10. Prepare 1 Recipe No. D-1 or D-1-1; place 18 biscuits over top of hot mixture in each pan. Bake 15 to 20 minutes or in 400° F. convection oven 10 to 15 minutes or until biscuits are lightly browned on low fan, open vent.

CHICKEN POT PIE (CHICKEN, CANNED)

Yield 100 Portions

Pan Size 12x20x2 1/2 inch steam table pan

(6) Pans 425° F.

Each Portion 1 Cup plus topping (10.5 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
317 cal	35 g	25 g	8 g	23 %	51 mg	1160 mg	4 g	99 mg

Ingredients

NONSTICK COOKING SPRAY

Weight

1/8 oz

Measure

Issue

ONIONS, DRY PEELED, COARSELY CHOPPED

2 lb

6 3/4 cup

2 1/4 lb

PEPPER, BLACK

1/4 oz

2/3 tbsp

THYME, GROUND

1/8 oz

1 tbsp

BAY LEAVES, WHOLE

9 ea

BROTH, CHICKEN STOCK

16 2/3 lb

2 gal

POTATO, WHITE, FRESH PARED 1 INCH PIECES

8 lb

1 1/2 gal

9 3/4 lb

CARROTS, FRESH PEELED, DICED 1/2 INCH

8 lb

1 1/2 gal

9 3/4 lb

CELERY, FRESH TRIMMED, DICED 1/2 INCH

2 lb

7 1/2 cup

2 3/4 lb

WATER

4 lb

2 qt

FLOUR, WHEAT, GENERAL PURPOSE

2 1/8 lb

8 1/2 cup

CHICKEN, BONED, CANNED, PIECES

18 1/8 lb

PEAS, FROZEN

5 lb

1 1/8 gal

Ingredients

	Weight	Measure	Issue
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	3 lb	3/4 gal	
SUGAR, GRANULATED	2 3/8 lb	1/3 cup	
BAKING POWDER	2 1/4 oz	4 2/3 tbsp	
SALT	5/8 oz	1 tbsp	
WATER, WARM	4 2/3 lb	9 1/3 cup	
MILK, NONFAT, DRY	8 1/2 oz	2 cup	
EGG WHITES, FROZEN PASTEURIZED, THAWED, SLIGHTLY BEATEN	2 1/8 lb	1 qt	
MARGARINE MELTED	4 oz	1/2 cup	

Methods

- 1 Spray steam-jacketed kettle or stockpot with nonstick cooking spray. Add onions, pepper, thyme and bay leaves; cover; cook 5 to 7 minutes or until onions are tender.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Prepare stock according to package directions. Add to onion mixture. Add potatoes, carrots and celery; bring to a boil, reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 3 Blend water and flour together to form a slurry; stir until smooth.

Methods

- 4 Gradually add slurry to mixture, stirring constantly. Bring to a boil, reduce heat; simmer 8 to 10 minutes or until thickened.
- 5 Fold in chicken and peas. Bring to a boil, reduce heat; simmer 5 to 10 minutes.
- 6 Pour 10 lb 8 oz (about 1 1/4 gallons) of mixture into each pan.
- 7 For batter topping: sift together flour, sugar, baking powder and salt into mixer bowl.
- 8 CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Reconstitute milk; combine with egg whites and margarine. Add dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 9 Pour about 1 lb 12 oz (3 1/4 cups) of batter over top of chicken mixture in each pan. Spread evenly.
- 10 Bake 35 to 40 minutes or until crust is golden brown. CCP: Mixture must reach 165° F. or higher.
- 11 Cut 3 by 6. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 2, 8 lb 8 oz drained canned sliced carrots (13 lb 2 oz, 2-No. 10 cn A.P.) or 8 lb frozen may be used. Add carrots to sauce in Step 5.
- 2 In Step 5, 1 lb 3 oz (1-No. 2 1/2 can) peas, dehydrated, compressed or 4 lbs 8 oz drained canned peas (6 lbs 9 oz, 1-No. 10 cn A.P.) may be used.
- 3 In Step 8, 2 lb 2 oz (1 qt) frozen, thawed or chilled reduced cholesterol eggs may be used.
- 4 In Step 9, batter will be very thin. Do not add additional flour. If prepared in advance, refrigerate until ready to use.
- 5 In Step 10, if convection oven is used, bake at 400° F. 20 to 25 minutes on low fan, open vent.
- 6 Baking powder biscuits may be used for topping. Omit Steps 7 through 9. Prepare 1 Recipe No. D-1 or D-1-1; place 18 biscuits over top of hot mixture in each pan. Bake 15 to 20 minutes or in 400° F. convection oven 10 to 15 minutes or until biscuits are lightly browned on low fan, open vent.

CHICKEN POT PIE (DEHYDRATED CHICKEN)**Yield** 108 Portions**Pan Size** 12 x 20 x 2 1/2 in steam table pan

(6) Pans 425° F.

Each Portion 1 Cup plus topping (9.5 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
271 cal	35 g	21 g	5 g	18 %	39 mg	458 mg	4 g	92 mg

Ingredients

	Weight	Measure	Issue
BROTH, CHICKEN STOCK HOT	16 2/3 lb	2 gal	
CHICKEN, COOKED, DEHYDRATED DICED	5 lb		
NONSTICK COOKING SPRAY	1/8 oz		
ONIONS, DRY PEELED, COARSELY CHOPPED	2 lb	6 3/4 cup	2 1/4 lb
PEPPER, BLACK	1/4 oz	1 tbsp	
THYME, GROUND	1/8 oz	1 tbsp	
BAY LEAVES, WHOLE			9 ea
WATER AND RESERVED STOCK	16 lb	2 gal	
POTATO, WHITE, FRESH PARED 1 INCH PIECES	8 lb	1 1/2 gal	9 3/4 lb
CARROTS, FRESH PEELED, DICED 1/2 INCH	8 lb	1 1/2 gal	9 3/4 lb
CELERY, FRESH TRIMMED, DICED 1/2 INCH	2 lb	7 1/2 cup	2 3/4 lb
WATER	4 lb	2 qt	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	2 1/8 lb	8 1/2 cup	

Ingredients

	Weight	Measure	Issue
PEAS, FROZEN	5 lb	1 1/8 gal	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	3 lb	3 qt	
SUGAR, GRANULATED	2 3/8 lb	1/3 cup	
BAKING POWDER	2 1/4 oz	5 tbsp	
SALT	5/8 oz	1 tbsp	
WATER, WARM	4 2/3 lb	9 1/3 cup	
MILK, NONFAT, DRY	8 1/2 oz	2 cup	
EGG WHITES, FROZEN PASTEURIZED, THAWED, SLIGHTLY BEATEN	2 1/8 lb	1 qt	
MARGARINE MELTED	4 oz	1/2 cup	

Methods

- 1 Prepare stock according to package directions. Bring to a boil.
- 2 Add chicken to stock. Turn off heat. Cover; let stand 20 minutes. Drain; CCP: Refrigerate product at 41° F. or lower. Reserve stock for use in Step 4. Add water to make 2 gallons.
- 3 Spray steam jacketed kettle or stock pot with nonstick cooking spray. Add onions, pepper, thyme and bay leaves; cover; cook 5 to 7 minutes or until onions are tender.

Methods

- 4 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add reserved stock and water, chicken, potatoes, carrots and celery; bring to a boil. Reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 5 Blend water and flour together to form a slurry. Stir until smooth.
- 6 Gradually add slurry to chicken mixture, stirring constantly. Bring to boil; reduce heat; simmer 8 to 10 minutes or until thickened.
- 7 Add peas; stir; bring to a simmer.
- 8 Pour 10 lb 6 oz (about 1 1/4 gallons) of mixture into each pan.
- 9 For batter topping, sift together flour, sugar, baking powder and salt into mixer bowl.
- 10 CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Reconstitute milk; combine with egg whites and margarine. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 11 Pour 1 lb 12 oz (about 3 1/4 cups) batter over top of chicken mixture in each pan. Spread evenly.
- 12 Bake 35 to 40 minutes or until crust is golden brown. CCP: Mixture must reach 165° F. or higher.
- 13 Cut 3 by 6. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 4, 8 lb 8 oz drained canned sliced carrots (13 lb 2 oz, 2-No. 10 cn A.P.) or 8 lb frozen carrots may be used. Add carrots to sauce in Step 7.
- 2 In Step 7, 1 lb 3 oz (1-No. 2 1/2 can) peas, dehydrated, compressed or 4 lbs 8 oz drained canned peas (6 lbs 9 oz, 1-no 10 cn A.P.) May be used.
- 3 In Step 10, 2 lb 2 oz (1 qt) frozen, thawed or chilled reduced cholesterol eggs may be used.
- 4 In Step 11, batter will be very thin. Do not add additional flour. If prepared in advance, refrigerate until ready to use.
- 5 In Step 12, if convection oven is used, bake at 400° F. 20 to 25 minutes on low fan, open vent.
- 6 Baking powder biscuits may be used for topping. Omit Steps 9 through 11. Prepare 1 Recipe No. D-1 or D-1-1; place 18 biscuits over top of hot mixture in each pan. Bake 15 to 20 minutes or in 400° F. convection oven 10 to 15 minutes or until biscuits are lightly browned on low fan, open vent.

CHICKEN SALAD

YIELD: 100 Portions (About 4½ Gallons)				EACH PORTION: ¾ Cup (4½ Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, whole, thawed	45 lb....	1. Wash chicken thoroughly, inside and out, under cold running water. Drain well. Remove excess fat. 2. Place chicken in stock pot or steam-jacketed kettle; add water, salt and bay leaves. Bring to a boil; reduce heat; simmer 1½ hours or until done (180°F.). 3. Remove chicken. Remove bones and skin; cut chicken into ½ to 1 inch pieces. Cover; chill.
Water.....	57 lb....	7⅛ gal	
Salt.....	1¼ oz...	2 tbsp..	
Bay leaves.....	1/40 oz..	6 leaves	
Celery, fresh, chopped	9 lb....	6¾ qt	4. Add celery, pickles and onions to chilled chicken; mix thoroughly.
Pickles, cucumber, sweet, chopped	1 lb 2 oz	3 cups..	
Onions, dry, chopped	6 oz....	1⅛ cups	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Juice, lemon.....	6 oz.	3/4 cup.	5. Add lemon juice, Salad Dressing, salt and pepper; mix lightly but thoroughly. Cover; refrigerate until ready to serve.
Salad Dressing...	3 lb 12 oz	4 1/2 cups	
Salt.....	1 1/2 oz. . .	6 3/4 tsp.	
Pepper, black....	1/5 oz.	2 1/4 tsp.	
Lettuce, fresh, trimmed	4 lb.	6. Place 1 lettuce leaf on serving dish; add 3/4 cup (2-No. 10 scoops) chicken salad just before serving.

- NOTE:
1. In Step 1, 45 lb quartered chicken may be used.
 2. In Step 4: 12 lb 6 oz fresh celery A.P. will yield 9 lb chopped celery. 7 oz dry onions A.P. will yield 6 oz chopped onions.
 3. In Step 5, 1 lb 2 oz lemons A.P. (4 1/2 lemons) will yield 3/4 cup juice.
 4. In Step 5, 3 lb 12 oz (4 1/2 cups) fat-free Salad Dressing may be used.
 5. In Step 6, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.

VARIATIONS

1. CHICKEN SALAD (CHICKEN, CANNED): Omit Steps 1 and 2. In Step 3, use 18 lb 2 oz (10-29 oz cn) canned chicken. Drain; dice into 1 inch pieces. Follow Steps 4 through 6.
2. TURKEY SALAD (TURKEY, BONELESS): Omit Steps 1 through 3. Use 23 lb 4 oz turkey, boneless, frozen, thawed. Follow Steps 1 through 3 of Recipe No. L.144. Follow Steps 4 through 6.

CHICKEN TETRAZZINI

(Canned Chicken)

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Cup (10 Ounces)
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Spaghetti, broken into 4-inch pieces	5 lb.	1. Stir spaghetti into boiling salted water. Stir frequently. Cook about 15 minutes. Drain; set aside for use in Step 6.
Water, boiling.	3 gal.	
Salt.	1 oz.	12/3 tbsp	
Onions, dry, chopped	8 oz.	1½ cups	2. Sauté onions and peppers in butter or margarine until tender. Add mushrooms; combine thoroughly.
Peppers, sweet, fresh, chopped	8 oz.	1½ cups	
Butter or margarine, melted	2 lb.	1 qt.	
Mushrooms, canned, drained	7 lb 2 oz	2½ qt (4-jumbo cn)	
Flour, wheat, general purpose, sifted	1 lb 4 oz	1¼ qt.	3. Combine flour and Soup and Gravy base. Add to sautéed vegetables. Stir until well mixed.
Soup and Gravy base, chicken	14 oz. .	2¼ cups	
Water, boiling.	1¾ gal	4. Gradually add water, stirring constantly. Cook 10 minutes or until smooth and thickened.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry... Water, warm.....	13 oz....	3 cups.... 3 ³ / ₄ qt....	5. Reconstitute milk; add gradually to vegetable-sauce mixture, stirring constantly. Simmer 10 minutes.
Chicken, canned, cut into 1-inch pieces Pimientos, canned, drained, chopped Pepper, black.....	18 lb 2 oz 1 lb 5 oz	2 gal (10- 29 oz cn) 1 ⁷ / ₈ cups (3/ ₄ - No. 2 ¹ / ₂ cn) 1 tsp.....	6. Add spaghetti, chicken, pimientos, and pepper. Combine thoroughly. 7. Pour about 1 ¹ / ₂ gal mixture into each pan.
Cheese, Cheddar, shredded	1 lb.....	1 qt.....	8. Sprinkle 1 cup cheese over mixture in each pan. 9. Bake 30 minutes or until cheese is bubbling and melted.

- NOTE: 1. In Step 2, 1 oz (1/3 cup) dehydrated onions; 1¹/₄ oz (1 cup) dehydrated green peppers (See Recipe No. A-11) or 8 oz (1¹/₂ cups) frozen, diced green peppers may be used.
 2. In Step 2, 9 oz dry onions A.P. will yield 8 oz chopped onions; 10 oz fresh sweet peppers A.P. will yield 8 oz chopped peppers.
 3. In Step 2, 8-8Z cn canned mushrooms may be used.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **CHICKEN TETRAZZINI (SOUP, CONDENSED, CREAM OF CHICKEN):** In Step 1, omit salt. Follow Step 2. Omit Steps 3 through 5. Use 18 lb 12 oz (6-No. 3 cyl cn) condensed cream of chicken soup; add 1 gal water; blend together. Add to sautéed vegetables; heat to a simmer. Follow Steps 6 through 9.

CHICKEN TETRAZZINI

(Canned Chicken)

YIELD: 100 Portions (4 Pans)			EACH PORTION: 1 Cup (8 ½ Ounces)	
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES	METHOD	
Water, boiling Salt Spaghetti, broken	24 lb 1 oz 5 lb	3 gal 1 ⅔ tbsp	1. Stir spaghetti into boiling salted water. Cook about 15 minutes stirring frequently. Drain; set aside for use in Step 6.	
Flour, wheat, general purpose, sifted Peppers, sweet, fresh stemmed, seeded, cored, chopped Onions, dry, peeled chopped Butter, melted	1 lb 4 oz 8 oz 8 oz 1 lb 3 oz	1 ¼ qt 1 ½ cup 1 ½ cup 2 ½ cup	2. Saute onions and peppers in butter or margarine until tender. 3. Add flour to sauteed vegetables. Stir until well mixed.	
Water, boiling Soup & Gravy Base chicken	14 lb 14 oz	1 ¾ gal 2 ¼ cup	4. Combine water with soup and gravy base. Add to sauteed vegetable mixture, stirring constantly. Cook 10 minutes or until smooth and thickened.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry...	12 $\frac{2}{3}$ oz....	3 cups....	5. Reconstitute milk; add gradually to vegetable-sauce mixture, stirring constantly. Bring to a simmer.
Water, warm.....	7 lb 8 oz	3 $\frac{3}{4}$ qt....	
Chicken, canned, drained, 1-inch pieces	12 lb 11 oz	1 $\frac{3}{8}$ gal (7- 29 oz cn)	6. Add spaghetti, chicken, mushrooms, pimientos, nutmeg and black pepper to vegetable-sauce mixture; Combine thoroughly.
Mushrooms, stems & pieces, canned, drained	10 lb 11 oz	3 $\frac{3}{4}$ qt	
Pimientos, drained chopped	14 $\frac{3}{4}$ oz	1 $\frac{3}{4}$ cup	
Nutmeg, ground	$\frac{3}{8}$ oz	1 $\frac{2}{3}$ tbsp	
Pepper, black	$\frac{1}{8}$ oz	1 tsp	7. Pour about 13 lb 12 oz (1 $\frac{1}{2}$ gal) mixture into each pan. Sprinkle 4 oz (1 cup) parmesan cheese over mixture in each pan. 8. Bake 30 minutes or until lightly brown.
Cheese, grated, parmesan	1 lb	1 qt	

- NOTE: 1. In Step 2, 1 oz ($\frac{1}{3}$ cup) dehydrated onions; 1 $\frac{1}{4}$ oz (1 cup) dehydrated green peppers (See Recipe No. A-11) or 8 oz (1 $\frac{1}{2}$ cups) frozen, diced green peppers may be used.
2. In Step 2, 9 oz dry onions A.P. will yield 8 oz chopped onions; 10 oz fresh sweet peppers A.P. will yield 8 oz chopped peppers.
3. In Step 2, 6 lb drained (12-8 oz cn) canned mushrooms may be used.

(CONTINUED)

4. In Step 8, if convection oven is used, bake at 325° F 15 minutes or until lightly browned on high fan, open vent.
5. Other sizes and types of pans may be used. See Recipe No. A-25

VARIATION

1. TUNA TETRAZZINI: Follow Steps 1 through 5. In Step 6, use 12 lb 8 oz (3-66.5 oz cn) drained canned tuna. In Step 6, Omit nutmeg. In Step 7, use 13 lb 4 oz (1 1/2 gal) mixture per pan. Follow Step 8.

L. MEAT, FISH, AND POULTRY No. 153

CHINESE FIVE-SPICE CHICKEN

YIELD: 100 Portions (6 Pans)

EACH PORTION: 2 Pieces (8 Ounces)

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, 8 piece cut-up, thawed	82 lb	1. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
Soy sauce	2 lb 9 oz	1 qt	2. Combine soy sauce, onions, garlic powder and ginger, cinnamon, cloves, pepper and fennel; mix well. Pour over chicken. Refrigerate 30 minutes turning frequently. Drain
Onions, dry, chopped	2 lb	1 $\frac{1}{3}$ qt	
Garlic, powder	$\frac{5}{8}$ oz	2 tbsp	3. Place chicken, skin side up on sheet pans.
Ginger, ground	2 oz . . .	$\frac{2}{3}$ cup	
Cinnamon, ground	1 oz . . .	$\frac{1}{4}$ cup	4. Bake 70 minutes or until done. (180°F.)
Cloves, ground	$\frac{1}{4}$ oz	1 tbsp	
Pepper, black	$\frac{1}{4}$ oz	1 tbsp	
Fennel, ground.	$\frac{1}{2}$ oz	2 $\frac{1}{3}$ tbsp	

- NOTE: 1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered, may be used.
2. In Step 1, 2 lb 4 oz onions A.P. will yield 2 lb chopped onions.
3. In Step 1, $2\frac{2}{3}$ oz ($\frac{1}{2}$ cup (24 cloves-3 oz A.P.)) dry, minced garlic may be used.
4. In Step 5, if convection oven is used, bake at 350°F. 40 minutes or until done (180°F.) on high fan, open vent.

CREOLE CHICKEN**YIELD:** 100 Portions**EACH PORTION:** 2 Pieces (8 Ounces) plus
1/3 Cup Sauce (2 1/2 Ounces)**PAN SIZE:** 18 by 26-inch Sheet Pan (6)
18 by 24-inch Roasting Pan (3)**TEMPERATURE:** 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Creole Sauce. . . .	26 lb 11 oz	12 3/4 qt	1. Prepare 1 1/2 recipes Creole Sauce (Recipe No. O-5). Set aside for use in Step 4.
Chicken, broiler-fryer, 8 piece cut-up, thawed	82 lb.	2. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. 3. Place chicken, skin side up, on sheet pans. 4. Bake 70 minutes or until done (180° F) remove from pans; place chicken, skin side up, in roasting pans. 5. Pour 9 lb (4 1/4 qt) Creole Sauce over chicken in each pan.

			6. Bake 35 minutes or until thoroughly heated (165°F.).
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- NOTE:
1. In Step 1, 1/7 oz (2¹/₄ tsp) ground red pepper may be added to Creole Sauce, if desired. For convection oven use 1/5 oz (3¹/₄ tsp) ground red pepper.
 2. In Step 1, if convection oven is used, prepare 2¹/₄ recipes Creole Sauce (Recipe No. O-5). In Step 4, bake at 350°F. 40 minutes on high fan, closed vent, or until done (180° F). In Step 5, pour 13 lb 7 oz (6¹/₂ qt) Creole Sauce over chicken in each roasting pan. In Step 6, bake at 350°F. 30 minutes or until thoroughly heated (165°F.) on high fan, closed vent.
 3. In Step 2, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered may be used.

FRIED CHICKEN**YIELD: 100 Portions****EACH PORTION: 2 Pieces (8 Ounces)****TEMPERATURE: 325°F. Deep Fat**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, 8 piece thawed	82 lb.	1. Wash chicken thoroughly under cold running water. Drain well.
Flour, wheat, general purpose, sifted	3 lb 8 oz	3 1/2 qt.	2. Dredge chicken in mixture of flour, salt, pepper and paprika; shake off excess.
Salt.	4 oz.	6 tbsp.	3. Fry until golden brown or until done (180°F.).
Pepper, black.	1 oz.	1/4 cup.	4. Drain well in basket or on absorbent paper.
Paprika, ground. . . .	1/2 oz. . .	2 tbsp.	

- NOTE:**
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler, quartered may be used.
 2. Frying should be scheduled to allow fried chicken to be served immediately. If necessary, fried chicken may be held in a roasting pan uncovered in 200°F. oven, until serving time.
 3. Meatier pieces may require longer cooking. Test for doneness. Fried chicken should be fork-tender; the fork will pierce the thickest piece easily.

4. Approximate frying time for cut-up chicken is: Wings - 5 to 7 minutes;
Legs - 10 to 13 minutes; Thighs - 10 to 15 minutes; Breasts - 10 to 15 minutes.

VARIATIONS

1. SOUTHERN FRIED CHICKEN: Follow Steps 1 and 2. In Step 3, brown chicken in batches in 325°F. deep fat. For each type, fry according to minimum times in Note 4. Place chicken on 6 sheet pans (18 by 26-inches). Bake uncovered in 350°F. oven about 45 minutes or in 350°F. convection oven 15 minutes or until done (180°F.) on high fan, open vent.
EACH PORTION: 2 Pieces (7 ounces)
2. FRIED CHICKEN (PRECOOKED, BREADED CHICKEN, FROZEN FOR DEEP FAT FRYER): Omit Steps 1 through 3. Use 65 lb precooked, breaded chicken, frozen. Fry chicken in 350°F. deep fat 5 to 6 minutes or until browned and heated thoroughly (165°). Follow Step 4. EACH PORTION: 2 Pieces (1 piece breast and wing or leg or 1 piece each leg and thigh).

FRIED CHICKEN**YIELD: 100 Portions****EACH PORTION: 2 Pieces (6 Ounces)****TEMPERATURE: 325°F. Deep Fat**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, thawed	65 lb.	1. Wash chicken thoroughly under cold running water. Drain well.
Flour, wheat, general purpose, sifted	3 lb 8 oz	3 1/2 qt.	2. Dredge chicken in mixture of flour, salt, pepper and paprika; shake off excess.
Salt.	4 oz.	6 tbsp.	3. Fry until golden brown or until done (180°F.).
Pepper, black.	1 oz.	1/4 cup.	4. Drain well in basket or on absorbent paper.
Paprika, ground. . . .	1/2 oz. . .	2 tbsp.	

- NOTE:**
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler, quartered may be used.
 2. Frying should be scheduled to allow fried chicken to be served immediately. If necessary, fried chicken may be held in a roasting pan uncovered in oven at 200°F. until serving time.
 3. Meatier pieces may require longer cooking. Test for doneness. Fried chicken should be fork-tender; the fork will pierce the thickest piece easily.

REVISION

(OVER)

4. Approximate frying time for cut-up 9 piece chicken is: Wings - 5 to 7 minutes; Legs - 10 to 13 inutes; Thighs - 10 to 15 minutes; Breasts - 10 to 15 minutes; Keel breasts - 7 to 10 minutes.

VARIATIONS

1. **SOUTHERN FRIED CHICKEN:** Follow Steps 1 and 2. In Step 3, brown chicken in batches in 325°F. deep fat. For each type of piece, fry according to minimum times in Note 4. Place chicken on 6 sheet pans (18 by 26-inches). Bake uncovered in 350°F. oven about 45 minutes or in 350°F. convection oven 15 minutes or until done (180°F.) on high fan, open vent.
2. **FRIED CHICKEN (PRECOOKED, BREADED CHICKEN, FROZEN FOR DEEP FAT FRYER):** Omit Steps 1 through 3. Use 65 lb precooked, breaded chicken, frozen. Fry chicken in 350°F. deep fat 5 to 6 minutes or until browned and heated through. Follow Step 4. **EACH PORTION:** 2 Pieces (1 piece breast and thigh or leg or 1 piece each leg and thigh).

OVEN BAKED CHICKEN**YIELD: 100 Portions (6 Pans)****EACH PORTION: 2 Pieces (8 Ounces)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 425°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up,	82 lb.	1. Wash chicken thoroughly under cold running water. Drain well.
Bread crumbs, dry	7 lb.	1 $\frac{3}{4}$ gal	2. Dredge chicken pieces in mixture of bread crumbs, salt, pepper and paprika; shake off excess. Place on well-greased pans, skin side up. Bake 1 hour or until done (180°F.).
Salt.	2 oz.	3 tbsp..	
Pepper, black....	1 oz.	1/4 cup	
Paprika, ground...	1/2 oz.	2 tbsp	

- NOTE:**
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered may be used.
 2. In Step 3, if convection oven is used, bake at 350°F. 30 minutes or until done (180°F.), on high fan, open vent.
 3. In Step 2, 7 lb (2 $\frac{3}{4}$ gal) corn flake crumbs may be used for bread crumbs.

VARIATIONS

1. **FRIED CHICKEN (PRECOOKED, BREADED CHICKEN, FROZEN FOR OVEN):** Omit Steps 1 through 2. Use 65 lb precooked, breaded chicken, frozen. Place on 5 pans. Heat in 400°F. oven 10 minutes. Turn chicken; heat additional 15 minutes or until heated through. **EACH PORTION:** 2 Pieces (1 piece breast and thigh or leg or 1 piece each leg and thigh). **NOTE:** Chicken may be cooked in 350°F. convection oven 25 to 30 minutes on high fan, closed vent.

PINEAPPLE CHICKEN

YIELD: 100 Portions

EACH PORTION: 2 Pieces (8 Ounces) plus
¼ cup (2 Ounces) SaucePAN SIZE: 18 by 26-inch Sheet Pan (6 Pans)
18 by 24-inch Roasting Pan (3 Pans)

TEMPERATURE: 400°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up, 8 pieces thawed	82 lb...	1. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. 2. Place chicken, skin side up, on sheet pans. 3. Bake 70 minutes or until done (180°F)
Pineapple, canned, crushed	20 lb 7 oz	2¼ gal (3-No. 10 cn)	4. Combine pineapple, pineapple juice, soy sauce, and sugar. Bring to a simmer (about 5 minutes). Keep hot.
Juice, pineapple.....	6 lb 4 oz	11½ cups (2-No. 3 cyl cn)	5. Place 18 lb chicken in roasting pans. Pour 9 lb (1 gal) sauce over top of chicken in each pan.
Soy sauce.....	10 oz	1¼ cups	6. Bake 35 minutes or until thoroughly heated (165°F.).
Sugar, granulated...	6 oz...	7/8 cup...	

- NOTE:
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered may be used.
 2. In Step 3, if convection oven is used, bake at 350°F. 40 minutes or until done (180°F.) on high fan, closed vent. In Step 6, bake 30 minutes or until thoroughly heated (165°F.) on high fan, closed vent.

SAVORY BAKED CHICKEN

YIELD: 100 Portions (6 Pans)			EACH PORTION: 2 Pieces (8 Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES	METHOD	
Chicken, broiler-fryer, 8 piece cut up, thawed	82 lb...	1. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.	
Pepper, black.....	3/4 oz.	3 tbsp.	2. Combine pepper, garlic powder Worcestershire sauce, soy sauce and salad oil; mix well. Pour over chicken. Marinate 45 minutes, turning frequently. 3. Place chicken, skin side up, in pans. Pour about 9 oz (1 cup) of marinade over chicken in each pan. 4. Bake 1 hour or until done (180°F.). Baste occasionally.	
Garlic, power.....	1 oz.	3 1/8 tbsp.		
Worcestershire sauce	1 lb 12 oz	3 cups.		
Soy sauce.....	1 lb 14 oz	3 cups.		
Salad oil	1 lb 8 oz ..	3 cups.		
Parsley, fresh, chopped	1 oz. ...	1/2 cup	5. Sprinkle with parsley before serving.	

- NOTE: 1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer quartered may be used.
2. In Step 4, if convection oven is used, bake at 350°F 40 minutes or until done (180°F), on high fan, open vent. Baste after 20 minutes.
3. Other sizes and types of pans may be used, See Recipe No. A-25

SZECHWAN CHICKEN

YIELD: 100 Portions (5 Pans)				EACH PORTION: 2 Pieces (6 Ounces)
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut up, thawed	65 lb.	1. Wash chicken thoroughly under cold running water; drain well. Place in 3 roasting pans (18 by 24-inches); cover; set aside for use in Step 3.
Szechwan Sauce	2 gal.	2. Prepare 1 recipe Szechwan Sauce, Recipe No. O-10. 3. Pour sauce over chicken; cover; marinate 45 minutes under refrigeration. 4. Drain chicken. Reserve marinade for use in Step 6. 5. Place chicken, skin side up, on lightly greased sheet pans.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				6. Bake 1 hour or until done (180°F.). Bring marinade to a boil. Boil 1 minute. Baste with marinade at 20 and 40 minute intervals. Discard any unused marinade.

- NOTE:
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered, may be used.
 2. In Step 6, if convection oven is used, bake at 350°F. 45 minutes or until done (180°F.) basting at 15 and 30 minute intervals with boiled marinade.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

CHICKEN CHOW MEIN**YIELD: 100 Portions****EACH PORTION: 1 Cup (9½ Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, whole, thawed	50 lb.	1. Wash chicken thoroughly, inside and out, under cold running water. Drain well. Remove excess fat.
Water.....	6 gal..	2. Place chicken in steam-jacketed kettle or stock pot; cover with water; add salt and bay leaves. Bring to a boil; reduce heat; simmer 1 hour or until done (180°F.). 3. Remove chicken; strain stock; reserve stock for use in Step 6. 4. Remove bones and skin; cut chicken into 1 inch pieces. Set aside for use in Step 6.
Salt.....	6 oz....	9 tbsp	
Bay leaves.....	9 leaves	
Shortening, melted, salad oil or olive oil	1 lb 8 oz	3 cups	5. Sauté onions, celery and cabbage in shortening, salad oil or olive oil 5 minutes. 6. Add chicken and sautéed vegetables to stock; cover; simmer 10 minutes.
Onions, dry, sliced ½ inch	12 lb. . .	3 gal..	
Celery, fresh, 1 inch pieces, cut diagonally	8 lb. . . .	2 gal..	
Cabbage, fresh, coarsely cut	6 lb. . . .	2½ gal	
Stock, chicken.	1½ gal	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bean sprouts, canned	6 lb 8 oz	3 qt (1-No. 10 cn)	7. Drain bean sprouts; set sprouts aside for use in Step 10 and liquid for use in Step 8.
Starch, corn.....	1 lb.....	3 $\frac{1}{4}$ cups	8. Combine reserved liquid with corn-starch to make a smooth paste; add ginger, pepper, soy sauce, and molasses.
Ginger, ground.....	1 $\frac{1}{2}$ oz....	2 tbsp....	9. Add liquid mixture slowly to hot meat mixture, stirring constantly. Cook 5 to 8 minutes or until thickened.
Pepper, black.....	2 tsp.....	10. Add bean sprouts; mix well; bring to a simmer.
Soy sauce.....	2 cups....	
Molasses (optional)	1 $\frac{1}{2}$ cup....	
Noodles, chow mein	4 lb 8 oz	3-No. 10 cn	11. Serve chow mein over $\frac{1}{3}$ cup noodles.

- NOTE:
1. In Step 1, 50 lb chicken, broiler-fryer, quartered may be used.
 2. In Step 5: 13 lb 5 oz dry onions A.P. will yield 12 lb sliced onions; 11 lb fresh celery A.P. will yield 8 lb celery pieces; 7 lb 8 oz fresh cabbage A.P. will yield 6 lb cabbage, coarsely cut.
 3. In Step 5, 1 lb 8 oz (7 $\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 7, 7-No. 303 cn canned bean sprouts may be used.
 5. Two No. 8 scoops may be used. See Recipe No. A-4.
 6. Chicken Chow Mein may be served over Steamed Rice (Recipe No. E-5). Omit Step 11.

(CONTINUED)

VARIATION

1. **CHICKEN CHOW MEIN (CHICKEN, CANNED):** Omit Steps 1 through 4. Follow Step 5. In Step 6, use 6 oz ($\frac{7}{8}$ cup) Soup and Gravy base, chicken, combined with $1\frac{1}{2}$ gal water for chicken stock. See Recipe No. A-12. Add sautéed vegetables to stock. Use 18 lb 2 oz (10-29 oz cn) canned chicken; drain; dice into 1 inch pieces; add to vegetables and stock. Cover; simmer 10 minutes. Follow Steps 7 through 11.

REVISION

ROAST TURKEY

YIELD: 100 Portions (2 Pans)				EACH PORTION: 3 Slices (4 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 325°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, ready-to-cook, thawed	65 lb	1. Remove bands from legs; open turkey cavity. Cut off wing tips.
Salt (optional)	8 oz.	3/4 cup	2. Wash turkey thoroughly inside and out, under cold running water. Drain well.
				3. Rub cavity with salt.
				4. Tuck legs and tail into cavity. Place in roasting pans, breast side up. Turkeys should not touch each other.
Salad oil or shortening, melted	8 oz.	1 cup.	5. Rub skin with salad oil or melted shortening. DO NOT ADD WATER.
				6. Insert meat thermometer in center of inside thigh muscle of smallest bird.
				7. Roast uncovered until meat thermometer registers 180°F. to 185°F. (See timetable.)
				8. Baste frequently with drippings.

REVISION

(OVER)

- NOTE:**
1. If desired, wing tips may be used in making stock for gravy, dressing or soup.
 2. Place frozen turkey in refrigerator to permit gradual thawing; large turkeys, 16 lb and over—2 to 3 days; small turkeys, under 16 lb—1 to 2 days.
 3. If V-shaped racks are available, place in roasting pans to support birds.
 4. If no thermometer is available, to test for doneness, move the leg by grasping bone; if joint moves easily, the ligaments are tender and meat is done.
 5. If turkey begins to brown too quickly, cover with loose tent of food service aluminum foil.
 6. Omit Steps 5 and 8 if self-basting turkeys are used.

TIMETABLE FOR ROASTING TURKEYS (UNSTUFFED)

<u>Weight of Turkeys</u>	<u>Oven Temperature</u>	<u>Cooking Time (hours)</u>	<u>Convection Oven Temperature</u>	<u>Convection Oven Time (hours)</u>
8 to 12 lb	325°F.	3 to 4	300°F.	2 ¹ / ₄ to 3
12 to 16 lb	325°F.	3 ¹ / ₂ to 4 ¹ / ₂	300°F.	2 ³ / ₄ to 3 ¹ / ₂
16 to 20 lb	325°F.	4 to 5	300°F.	3 to 3 ³ / ₄
20 to 24 lb	325°F.	4 ¹ / ₂ to 5 ¹ / ₂	300°F.	3 ¹ / ₂ to 4 ¹ / ₄

For best results in slicing, allow to stand 30 minutes.

SERVINGS PER TURKEY

<u>Ready-to-Cook Weight</u>	<u>Number of Servings</u>
8 to 12 lb	10 to 20
12 to 15 lb	20 to 32
16 to 24 lb	33 to 50
	(about 2 servings per pound)

ROAST TURKEY**(Boneless Turkey)****YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 to 2 Slices (3½ Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey roast, boneless, netted, thawed	38 lb.	1. Remove casing; place turkey in pans. 2. Roast 3 to 4½ hours (baste occasionally with drippings) uncovered or until meat thermometer registers a temperature of 170°F. to 175°F.

- NOTE:**
1. Arrange roasts with similar diameters together. Cooking time will vary depending on diameter of roasts.
 2. When roasted, remove from oven; let stand 15 to 20 minutes to absorb juices and for ease in slicing.
 3. Remove netting or bag. Skin may be removed before slicing. Slice turkey about ¼ inch thick. Cover slices until served.
 4. Frozen turkeys will require 1 to 2 hours longer cooking time.
 5. In Step 2, if convection oven is used, roast at 325°F. 2½ to 3½ hours or until meat thermometer registers 170°F. to 175°F. on high fan, closed vent. Allow 15 to 17 minutes per pound.

6. In Step 1, if microwave-convection oven is used, use 4 half sheet pans (13 by 18 inches) with racks. Place 1 roast on each rack. Cap ends of each roast with food service aluminum foil covering 3 inches of sides. In Step 2, roast at 325°F. 70 minutes with 50% microwave power. Roast 50 minutes without microwave power or until meat thermometer registers 170°F. to 175°F. Insert meat thermometer; remove foil. Allow 10 minutes per pound with 6 minutes per pound for microwave power.

VARIATION

1. **ROAST TURKEY WITH BARBECUE SAUCE:** Follow Steps 1 and 2. Use 15 lb 12 oz (13/4 gal) prepared Barbecue Sauce or 1 recipe Barbecue Sauce (Recipe No. O-2). Bring sauce to a boil; reduce heat; cover; simmer about 5 minutes or until heated thoroughly. Follow Note 3. Serve 1/4 cup (1-Size 1 ladle) sauce over turkey slices. **EACH PORTION:** 1 to 2 Slices Turkey (3 1/2 Ounces) plus 1/4 Cup (2 Ounces) Barbecue Sauce.

TURKEY NUGGETS

(Scallops)

YIELD: 100 Portions

EACH PORTION: 8 to 10 Nuggets (3 1/2 Ounces)

TEMPERATURE: 350°F. Deep Fat

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, boneless, netted, thawed	26 lb.	1. Cook turkey according to Step 2, Recipe No. L-147 except simmer turkey 3 to 4 hours or until tender. Drain. Remove netting. Dice into 1 inch pieces.
Flour, wheat, general purpose, sifted	3 lb.	3 qt.	2. Dredge turkey in mixture of flour, salt, pepper and paprika; shake off excess.
Salt.	3 1/2 oz	5 tbsp	
Pepper, black.	2 tsp.	
Paprika, ground	2 tsp.	
Milk, nonfat, dry	3 1/4 oz	3/4 cup	3. Reconstitute milk. Add eggs Mix well.
Water, warm.	3 3/4 cups	4. Dip floured turkey in milk and egg mixture. Drain well.
Eggs, whole, beaten	1 lb 8 oz	2 7/8 cups (14 eggs)	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry	3 lb.	3 qt.	5. Roll in crumbs until well coated; shake off excess. 6. Fry 2 minutes or until well browned. 7. Drain well in basket or on absorbent paper.

- NOTE:
1. In Step 3, 7 oz ($1\frac{3}{4}$ cups) dehydrated egg mix combined with $1\frac{3}{4}$ cups warm water may be used for whole eggs. See Recipe No. A-8.
 2. Serve with sweet and sour sauce, barbecue sauce, mustard sauce or Chicken Gravy (Recipe No. O-16-2).

ROAST DUCK

YIELD: 100 Portions (5 Pans)				EACH PORTION: 1/4 Duck (7 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 325°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Duck, ready-to-cook, thawed	100 lb	1. Wash duck thoroughly, inside and out, under cold running water. Drain well.
Pepper, black.	2 tsp	2. Rub cavity of duck with pepper. 3. Place duck, breast side up, in pans without crowding. Prick skin of duck. 4. Roast 2 hours or until done. 5. Pour off fat frequently during roasting period.

- NOTE:** 1. Use V-shaped racks in roasting pans, if available (7 Roasting pans and 13 racks).
2. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. **HAWAIIAN BAKED DUCK:** Follow Step 1. In Step 2, blend 1 tbsp ground ginger with pepper. Follow Step 3. Combine 2 qt orange juice (9 lb (18 oranges A.P.)) with 2 qt (3/4 No. 3 cyl cn) canned pineapple juice. In Step 4, baste frequently with juice mixture. Follow Step 5.

REVISION

(OVER)

2. **ROAST DUCK WITH APPLE JELLY GLAZE:** Follow Steps 1 through 3. In Step 4, roast duck $1\frac{1}{2}$ hours. Melt 2 oz ($\frac{1}{4}$ cup) butter or margarine. Add 2 lb (3 cups) apple jelly and $1\frac{1}{2}$ cups ($\frac{1}{4}$ -No.3 cyl cn) canned apple juice. Stir to break up jelly; continue stirring until jelly is melted. Remove from heat. Add $\frac{1}{4}$ cup lemon juice (6 oz ($1\frac{1}{2}$ lemons A.P.)), $\frac{1}{2}$ cup orange juice ($9\frac{1}{2}$ oz ($1\frac{1}{4}$ oranges A.P.)), 7 oz ($\frac{3}{4}$ cup) catsup, and 2 tbsp vinegar. Stir until well blended. During last 30 minutes of roasting, increase oven temperature to 375°F . Follow Step 5. Brush skin of ducks evenly with $\frac{1}{2}$ of glaze; roast 15 minutes. Repeat with remaining glaze; roast an additional 15 minutes or until tender.
3. **HONEY GLAZED DUCK:** Follow Steps 1 through 3. In Step 4, roast duck $1\frac{1}{2}$ hours. Combine 3 lb (1 qt) honey, 1 cup soy sauce, $1\frac{1}{2}$ tbsp ground ginger, $1\frac{1}{3}$ tbsp salt and 2 tsp black pepper. Stir until well blended. Increase oven temperature to 375°F . Follow Step 5. Brush skin of ducks evenly with $\frac{1}{2}$ of glaze. Roast 15 minutes. Repeat with remaining glaze. Roast an additional 15 minutes or until tender.

PIZZA

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Piece (3 Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 475°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Pizza Sauce.	8 lb 10 oz	1 gal.	1. Prepare 1 recipe Pizza Sauce (Recipe No. O-12). Set aside for use in Step 9.	
Yeast, active.	1 ² / ₃ oz..	5 ² / ₃ tbsp	2. Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110°F. Mix well. Let stand 5 minutes; stir.	
Water, warm (105°F. to 110°F.)	9 oz.	1 ¹ / ₈ cups		
Water, cold.	3 lb.	1 ¹ / ₂ qt..	3. Place water, flour, salt, sugar and salad oil or melted shortening in mixer bowl in order listed. Add yeast solution.	
Flour, wheat, bread, sifted	5 lb 8 oz	5 ¹ / ₂ qt..	4. Using dough hook, mix at low speed about 8 minutes or until dough is smooth and elastic. Dough temperature should be 86°F. to 88°F. 5. Divide dough; shape into 4 (2 lb 7 oz) balls. Cover; let rise in warm place (80°F.) 1 ¹ / ₂ to 2 hours or until double in bulk.	
Salt.	1 oz.	1 ² / ₃ tbsp		
Sugar, granulated	3 oz.	1/3 cup..		
Salad oil or shortening, melted	8 oz.	1 cup...		
Salad oil or shortening, melted	2 oz.	1/4 cup..	6. Coat bottom and sides of each pan with 1 tbsp salad oil or melted shortening.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad oil or shortening, melted	2 oz. . . .	1/4 cup.	7. Place dough balls on lightly floured working surface. Roll out each ball to 1/8 inch thickness. Transfer dough to pans, pushing dough slightly up edges of each pan. Using 1 tbsp oil per pan, lightly brush dough. Gently prick dough to prevent bubbling. 8. Bake 20 minutes or until slightly browned. 9. Spread 1 qt sauce evenly over dough in each pan.
Cheese, Mozzarella, shredded	4 lb 8 oz	1 gal	10. Sprinkle 1 qt shredded cheese over each pan.
Cheese, Parmesan, grated	8 oz. . . .	2 cups	11. Sprinkle 1/2 cup grated cheese over mixture in each pan. 12. Bake about 25 minutes or until crust is browned and cheese starts to turn golden. 13. Cut 5 by 5.

NOTE: 1. In Step 1, 6 lb 9 oz (1-No. 10 cn) canned pizza sauce may be used. If desired, 1/5 oz (2 tbsp) crushed sweet basil, 1/8 oz (2 tbsp) crushed oregano, 1/5 oz (2 1/2 tsp) garlic powder and 1/6 oz (2 tsp) black pepper may be used. In Step 9, use 3 cups per pan.
2. In Step 8, if desired, crusts may be prebaked and refrigerated for later use.
3. In Step 8, if a convection oven is used, bake at 450°F. 7 minutes on high fan, closed vent; in Step 12, bake 8 minutes.

(CONTINUED)

PIZZA

4. In Step 10, 4 lb 8 oz (11¹/₈-No. 10 cn) pizza blend cheese may be used.
5. In Step 12, if microwave-convection oven is used, use 8 half sheet pans (13 by 18 inches). Omit Step 1. Follow Steps 2 through 4. In Step 5, divide dough and shape into 8 (about 1 lb 4 oz) balls. Cover; let rise in warm place (80°F.) 1¹/₂ to 2 hours or double in bulk. In Step 7, use 1¹/₂ tsp salad oil or melted shortening per pan. In Step 7, use 1 tbsp salad oil or melted shortening per pan. In Step 8, bake at 475°F. 3 minutes with 100% microwave power throughout or until slightly browned. In Step 9, use 6 lb 9 oz (1-No. 10 cn) pizza sauce. Spread 12¹/₂ oz (1¹/₂ cups) sauce evenly over crust in each pan. In Step 10, use 2 cups shredded cheese per pan. In Step 11, sprinkle 1 oz (1/4 cup) grated cheese over mixture in each pan. In Step 12, bake at 475°F. 2 minutes with 100% microwave power throughout or until crust is browned and cheese starts to turn golden. In Step 13, cut 3 by 4.
6. If desired, extra cheese may be used. In Step 10, use 9 lb (2 gal) Mozzarella cheese. Sprinkle 2 qt cheese over sauce in each pan. In Step 12, bake 30 minutes or until cheese starts to turn golden. **EACH PORTION: 1 Piece (3¹/₂ Ounces).**

VARIATIONS

1. **PIZZA (THICK CRUST):** Follow Step 1. In Step 2, use 3¹/₃ oz (11 tbsp) yeast and 1 lb 2 oz (2¹/₄ cups) water. In Step 3, use 6 lb (3 qt) water, 10 lb 12 oz (10³/₄ qt) flour, 2¹/₄ oz (3²/₃ tbsp) salt, 6 oz (3/4 cup) sugar, 1 lb 2 oz (2¹/₄ cups) salad oil or melted shortening. In Step 4, mix about 10 minutes. In Step 5, shape into 4 (4 lb 10 oz) balls. Follow Step 6. In Step 7, roll out each ball to 1/4 inch thickness. In Step 8, bake 25 minutes. Follow Step 9. In Step 10, use 5 lb 10 oz (1¹/₄ gal) shredded Mozzarella cheese; top each pan with 1¹/₄ qt cheese. Follow Steps 11 through 13. (NOTE: If convection oven is used, in Step 8, bake at 450°F. 10 minutes on high fan, closed vent; in Step 12, bake 10 minutes. **EACH PORTION: 1 Piece (4¹/₂ Ounces).**

2. MUSHROOM, GREEN PEPPER AND ONION PIZZA: Follow Steps 1 through 10. Drain 3 lb 9 oz (1 qt--2 jumbo cn) canned sliced mushrooms; slice 2 lb 4 oz (3 qt) fresh sweet peppers (2 lb 12 oz A.P.) in julienne strips; thinly slice 1 lb 12 oz (1³/₄ qt) dry onions (1 lb 15 oz A.P.). Evenly distribute 1 cup mushrooms, 3 cups green peppers and 1³/₄ cups onions over cheese in each pan. Follow Steps 11 through 13. EACH PORTION: 1 Piece (4 Ounces).
3. HAMBURGER PIZZA: Follow Steps 1 through 10. Sauté 8 lb thawed beef pattie mix, bulk or ground beef with 12 oz (2¹/₄ cups) chopped onions (13 oz A.P.). Drain or skim off excess fat; add 1/12 oz (1 tsp) black pepper and 1/16 oz (1 tbsp) crushed oregano. Blend well. Sprinkle 1 qt meat mixture over cheese in each pan. Follow Steps 11 through 13. EACH PORTION: 1 Piece (4 Ounces).
4. PEPPERONI, GREEN PEPPER AND MUSHROOM PIZZA: Follow Steps 1 through 10. Drain 3 lb 9 oz (1 qt—2 jumbo cn) canned sliced mushrooms; slice 2 lb 4 oz (3 qt) fresh sweet peppers (2 lb 12 oz A.P.) in julienne strips; thinly slice 1 lb pepperoni. Evenly distribute 1 cup mushrooms, 3 cups green peppers and 4 oz pepperoni over cheese in each pan. Follow Steps 11 through 13. EACH PORTION: 1 Piece (3¹/₂ Ounces).
5. PEPPERONI PIZZA: Follow Steps 1 through 10. Thinly slice 1 lb pepperoni; evenly distribute 4 oz over cheese in each pan. Follow Steps 11 through 13.

(CONTINUED)

PIZZA

6. **PIZZA (ROLL MIX):** Follow Step 1. Omit Steps 2 through 4. Use 6 lb 12 oz (1½-No. 10 cn) canned Roll Mix, 2¼ oz (⅓ cup) active dry yeast and 3 lb 9 oz (7⅛ cups) water. Follow mixing directions on container. In Step 5, shape into 4 (2 lb 10 oz) balls. Follow Steps 6 and 7. In Step 8, bake at 400°F. 30 minutes. Follow Steps 9 through 11. In Step 12, bake at 400°F. 30 minutes or until cheese starts to turn golden. Follow Step 13. (NOTE: In Step 8, if convection oven is used, bake at 350°F. 7 minutes on high fan, closed vent; in Step 12, bake 10 minutes).
7. **PORK OR ITALIAN SAUSAGE PIZZA:** Follow Steps 1 through 10. Sauté 3 lb pork or Italian sausage until light brown; drain or skim off excess fat. Evenly distribute 1½ cups sausage over cheese in each pan. Follow Steps 11 through 13.
8. **FRENCH BREAD PIZZA:** Follow Step 1. Omit Steps 2 through 9. Use 17-1 lb French bread; cut each loaf lengthwise; divide each half into 3 pieces. Place 12 pieces on each pan (18 by 26-inch sheet pan (9 pans)). Spread 2⅓ tbsp sauce over each piece. In Step 10, use 7 lb 5 oz (6½ qt) shredded Mozzarella cheese; evenly distribute 1 oz (¼ cup) over each piece. In Step 11, use 9¾ oz (1⅛ cups) grated Parmesan cheese; sprinkle each piece with ½ tsp grated Parmesan cheese. In Step 12, bake at 450°F. 10 minutes or until cheese starts to turn golden. Omit Step 13. (NOTE: If convection oven is used, bake at 400°F. 6 minutes on high fan, closed vent. In Step 1, 6 lb 9 oz (1-No. 10 cn) canned Pizza Sauce may be used. In Step 9, spread 12⅓ tbsp sauce on each piece in each pan.) **EACH PORTION: 1 Piece (4 Ounces).**

9. **PORK OR ITALIAN SAUSAGE, GREEN PEPPER AND ONION PIZZA:** Follow Steps 1 through 10. Sauté 3 lb pork or Italian sausage until light brown. Drain or skim off excess fat. Slice 2 lb 4 oz (3 qt) fresh sweet peppers (2 lb 12 oz A.P.) in julienne strips; thinly slice 1 lb 12 oz (1³/₄ qt) dry onions (1 lb 15 oz A.P.). Evenly distribute 1¹/₂ cups sausage, 3 cups green peppers and 1³/₄ cups onions over cheese in each pan. Follow Steps 11 through 13. EACH PORTION: 1 Piece (3¹/₂ Ounces).
10. **PIZZA (POURABLE PIZZA CRUST):** Follow Step 1. In Step 2, use 2¹/₂ oz (1/2 cup) yeast and 8 lb (1 gal) water. Omit Steps 3 through 5. Sift together in mixer bowl, 7 lb (1³/₄ gal) sifted bread flour, 1 lb 2 oz (4¹/₃ cups) nonfat dry milk, 8³/₄ oz (1¹/₄ cups) granulated sugar and 2/3 oz (1 tbsp) salt. Add yeast solution and 2 oz (1/4 cup) salad oil or melted shortening. Using wire whip blend at medium speed 10 minutes (batter will be lumpy). Follow Step 6. Omit Step 7. Use 5 oz (1 cup) cornmeal. Sprinkle 1/4 cup cornmeal evenly into each pan. Pour 1³/₄ qt pizza dough batter into each pan. Spread evenly. Let stand 20 minutes. Follow Steps 8 through 13. (NOTE: If convection oven is used, bake at 450°F. 12 minutes on high fan, open vent). EACH PORTION: 1 Piece (3¹/₂ Ounces).

PIZZA

(12 inch frozen crusts)

YIELD: 100 Portions (13 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 450°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pizza crust, frozen. . .	12 lb 8 oz	25-12 inch diameter crust	1. Place 2 crusts on each greased sheet pan.
Pizza Sauce, canned, ready-to-use	9 lb 13 oz	4½ qt (1½-No. 10 cn)	2. Pour 6 oz (¾ cup) sauce over each crust.
Cheese, Mozzarella, shredded	4 lb 8 oz	1 gal.	3. Sprinkle about 2¾ oz (⅔ cup) cheese over each pizza.
Cheese, Parmesan, grated	8 oz. . . .	2 cups.	4. Sprinkle about 1¼ tbsp grated cheese over mixture in each pan. 5. Bake about 20 minutes or until crust is browned and crisp. 6. Cut each pizza into 4 wedges.

- NOTE: 1. In Step 1, 1½ recipes pizza crust (Recipe No. L-165 (Steps 2 through 5)) may be used. Divide dough into 25-7½ oz pieces. Roll into 12 inch diameter crusts.
2. In Step 2, 1¼ recipes (1¼ gal) Pizza Sauce (Recipe No. O-12) may be used.

3. In Step 2, if desired, $\frac{1}{5}$ oz (2 tbsp) crushed basil, $\frac{1}{8}$ oz (2 tbsp) crushed oregano, $\frac{1}{10}$ oz (1 tsp) garlic powder and $\frac{1}{6}$ oz (2 tsp) black pepper may be added to sauce.
4. In Step 3, 5 lb ($1\frac{1}{4}$ -No. 10 cn) pizza blend cheese may be used.
5. In Step 3, 4 lb 8 oz (1 gal) low fat shredded Mozzarella cheese may be used.

VARIATIONS

1. PIZZA (CHEESE, PREPARED, FROZEN): In Step 1, use 29 lb 6 oz (25-12 inch) or 25 lb (50-6 inch) frozen, prepared cheese pizzas. Place pizzas on ungreased sheet pans. Omit Steps 2 through 4. In Step 5, bake 15 to 18 minutes or in 350°F. convection oven 8 to 12 minutes on high fan, open vent. In Step 6, cut 12-inch pizzas into 4 wedges or 6-inch pizzas in half. Note: If microwave-convection oven is used, use 25 half sheet pans (13 by 18 inches). For 12-inch pizzas, bake at 425°F. 5 minutes with 100% microwave power throughout. For 6-inch pizzas (2 per pan), bake at 425°F. 4 minutes with 100% microwave power throughout. EACH PORTION: 4 ounces (1 Piece— $\frac{1}{4}$ -12 inch pizza) or $3\frac{1}{2}$ ounces (1 Piece— $\frac{1}{2}$ -6 inch pizza).
2. FAST FOOD PIZZA: Omit Steps 1 through 6. Use 29 lb 4 oz (104-4 by 6-inch) prepared, frozen pizzas. Place pizzas on well-greased pans. Bake at 425°F. 16 to 18 minutes or in 350°F. convection oven 16 minutes. NOTE: PEPPERONI PIZZA: use 1 lb diced or thinly sliced cooked pepperoni. Sprinkle an equal quantity over cheese. SAUSAGE PIZZA: sauté 3 lb pork sausage. Sprinkle an equal quantity over cheese. COMBO PIZZA: cook 8 lb thawed beef pattie mix, bulk or ground beef in its own fat until beef loses its pink color, stirring to break apart. Drain well. Rehydrate 1 oz ($\frac{3}{4}$ cup) dehydrated green peppers in 1 lb (2 cups) water and $1\frac{1}{2}$ oz ($7\frac{1}{4}$ tbsp) dehydrated onions in 8 oz (1 cup) water; drain well. Sprinkle peppers, onions and beef over cheese in each pan. Note: $6\frac{1}{2}$ oz ($1\frac{2}{3}$ cups) fresh sweet peppers, chopped (8 oz A.P.) and 12 oz ($2\frac{1}{4}$ cups) dry onions, chopped ($13\frac{1}{3}$ oz A.P.) may be used for dehydrated peppers and onions.

CHUCK WAGON STEW

(Beans With Beef)

YIELD: 100 Portions			EACH PORTION: 1 1/4 Cups (11 1/2 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix or beef, ground, bulk, thawed	15 lb	1. Cook beef in its own fat with onions and peppers until it loses its pink color, stirring to break apart in steam-jacketed kettle or stock pot. Drain or skim off excess fat.
Onions, dry, chopped	6 lb ...	4 1/2 qt	
Peppers, sweet, fresh, chopped	3 lb ...	2 1/4 qt	
Catsup, tomato	2 lb ...	3 1/2 cups	2. Add catsup and beans to beef, onion and pepper mixture. Stir well. 3. Simmer 20 minutes.
Beans, white, canned with pork in tomato sauce	55 lb	6 gal (8- No. 10 cn)	

- NOTE:
1. In Step 1, 6 lb 11 oz dry onions A.P. will yield 6 lb chopped onions.
 2. In Step 1, 12 oz (4 cups) dehydrated, chopped onions may be used. See Recipe No. A-11.
 3. In Step 1, 3 lb 11 oz peppers, sweet A.P. will yield 3 lb chopped sweet peppers.
 4. In Step 1, 8 oz (6 cups) peppers, green, dehydrated may be used. See Recipe No. A-11.

REVISION

BAKED SCALLOPS

YIELD: 100 Portions (4 Pans)		EACH PORTION: 6 to 12 Scallops (4½ Ounces)		
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Scallops, thawed....	30 lb.....	1. Wash scallops thoroughly; cut large ones in half. Drain well.
Juice, lemon.....	1⅓ cups	2. Marinate scallops in lemon juice 5 to 10 minutes. Set aside for use in Step 4.
Bread crumbs, dry..	1 lb 8 oz	1½ qt.	3. Mix bread crumbs, salt, pepper, paprika, basil and garlic.
Salt.....	2¼ tsp..	4. Drain scallops. Dredge scallops in seasoned bread crumbs. Place an equal quantity of scallops in each pan.
Pepper, black.....	2 tsp.....	
Paprika, ground.	1 tsp.....	
Basil, sweet, whole, crushed	1⅔ tbsp	
Garlic, dehydrated	1 oz.....	2⅔ tbsp	
Butter or margarine, melted	1 lb.....	2 cups...	5. Drizzle ½ cup melted butter or margarine over scallops in each pan. Bake 30 minutes.
Parsley, dehydrated	½ cup...	6. Remove from oven; sprinkle each pan with 2 tbsp parsley. Serve immediately.

- NOTE:
1. In Step 2, 2 lb lemons A.P. (8 lemons) will yield $1\frac{1}{3}$ cups juice.
 2. In Step 2, $\frac{1}{3}$ cup frozen lemon juice concentrate and 1 cup cold water may be used for juice.
 3. In Step 4, other sizes and types of pans may be used. See Recipe No. A-25.
 4. In Step 5, if convection oven is used, bake at 350°F . 20 minutes on high fan, closed vent.
 5. In Step 6, $4\frac{1}{4}$ oz (2 cups) chopped fresh parsley A.P. may be used. See Recipe No. A-11.

BAKED WHOLE TROUT

YIELD: 100 Portions (9 Pans)				EACH PORTION: 10 Ounces	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Trout, whole, dressed, thawed	63 lb	100-10 oz fish	1. Place single layer of fish on well-greased pans, in rows, 2 by 6.	
Butter or margarine, melted	2 lb 8 oz	1 $\frac{1}{4}$ qt	2. Combine butter or margarine, dill weed, and pepper; add lemon juice. Use 1 cup lemon-butter mixture for each pan. Lightly brush inside and top of each fish.	
Dill weed, whole	2 tbsp		
Pepper, black	2 tsp		
Juice, lemon	1 qt		
Bread crumbs, dry	2 lb 4 oz	2 $\frac{1}{4}$ qt	3. Combine bread crumbs and salt. Use 1 cup bread crumbs per pan; evenly sprinkle on inside and outside of fish.	
Salt	1 $\frac{1}{4}$ oz ...	2 tbsp		
				4. Bake 15 minutes.	
				5. Serve immediately.	

- NOTE: 1. Since trout does not hold well in serving line for long periods of time, prepare by progressive cooking methods in small batches.
2. Heads may be removed in Step 1, if desired.
 3. In Step 2, 6 lb (24 lemons) fresh lemons A.P. will yield 1 qt juice.
 4. In Step 2, 1 cup frozen lemon juice concentrate and 3 cups cold water may be used for juice.

VARIATION

1. **BAKED TROUT FILLETS:** In Step 1, use 32 lb (100-5 oz fillets) trout, thawed; place in rows, 2 by 9, on 6 greased sheet pans, skin side down. In Step 2, use 1 lb 11 oz ($3\frac{1}{3}$ cups) butter or margarine, melted; $1\frac{1}{2}$ tsp black pepper; and $2\frac{2}{3}$ cups lemon juice (4 lb-16 lemons A.P.). Evenly brush top of fish with 1 cup lemon-butter mixture per pan. In Step 3, use 1 lb 8 oz ($1\frac{1}{2}$ qt) bread crumbs, dry and $\frac{3}{4}$ oz ($1\frac{1}{3}$ tbsp) salt; evenly sprinkle 1 cup mixture per pan over top of each fish. In Step 4, bake 9 minutes. Follow Step 5. **EACH PORTION:**
1 Fillet ($5\frac{1}{2}$ Ounces).

CHILI (Without Beans)

YIELD: 100 Portions (61 $\frac{1}{4}$ Gallons)EACH PORTION: 1 Cup (8 $\frac{1}{2}$ Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk or beef, ground, thawed	30 lb....	1. Cook beef in its own fat until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
Tomatoes, canned, crushed	19 lb 2 oz	2 $\frac{1}{4}$ gal (3-No. 10 cn)	2. Add tomatoes, tomato paste, onions, chili powder, cumin, paprika, salt, pepper, garlic and water; stir. Bring to a simmer; cook 1 hour, stirring occasionally. DO NOT BOIL.
Tomato paste, canned	6 lb 9 oz	12 $\frac{1}{4}$ cups (3 $\frac{1}{2}$ -No. 2 $\frac{1}{2}$ cn)	
Onions, dry, chopped	3 lb.....	2 $\frac{1}{4}$ qt...	
Chili powder.....	10 oz...	2 $\frac{1}{3}$ cups	
Cumin, ground....	2 $\frac{2}{3}$ oz..	2 $\frac{2}{3}$ cup...	
Paprika, ground....	2 oz....	1 $\frac{1}{2}$ cup...	
Salt.....	2 oz....	3 tbsp...	
Pepper, red, ground	2 $\frac{2}{3}$ oz..	3 $\frac{2}{3}$ tbsp	
Garlic, dehydrated	1 tbsp....	
Water.....	1 $\frac{3}{4}$ gal..	

- NOTE: 1. In Step 2, 1 $\frac{1}{3}$ oz (1 $\frac{1}{4}$ cup) dry, minced garlic may be used.
 2. In Step 2, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
 3. In Step 2, 5 $\frac{2}{3}$ oz (1 $\frac{2}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 2, 6 lb 12 oz (3-36 oz cn) canned tomato juice concentrate may be used.
 5. One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

CHEESE PITA PIZZA

YIELD: 100 Portions (7 Pans)			EACH PORTION: 1 Pita Pizza (21½ Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 450°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, white, pita, 5-inch diameter	7 lb 8 oz	100 pitas	1. Place 15 pitas on each sheet pan.
Pizza sauce, canned, ready-to-use	6 lb 9 oz	3 qt (1-No. 10 cn)	2. Spread about 2 tbsp (1-Size O ladle) pizza sauce evenly on each pita.
Cheese, Mozzarella, shredded	4 lb 8 oz	1 gal.	3. Sprinkle about 1 oz (1/4 cup) cheese over sauce on each pita. 4. Bake 15 minutes or until cheese starts to turn golden.

- NOTE:**
1. In Step 2, 2 tbsp crushed sweet basil, 2 tbsp crushed oregano, 2 tsp dehydrated garlic and 2 tsp black pepper may be used.
 2. In Step 2, ¾ recipe Pizza Sauce (Recipe No. O-12) may be used.
 3. In Step 3, 4 lb 8 oz (11/8-No. 10 cn) canned pizza blend cheese may be used.
 4. In Step 4, if convection oven is used, bake at 450°F. 5 minutes on high fan, closed vent.

VARIATION

1. **MUSHROOM, ONION AND GREEN PEPPER PITA PIZZA:** Follow Steps 1 and 2. In Step 3, use 5 lb 5 oz (1½ qt—3 jumbo cn) canned drained sliced mushrooms, 2 lb (1½ qt) dry chopped onions (2 lb 4 oz A.P.) and 2 lb (1½ qt) chopped sweet peppers (2 lb 7 oz A.P.); evenly distribute 1 tbsp mushrooms, 1 tbsp onions and 1 tbsp peppers over cheese on each pita. **EACH PORTION: 1 Pita Pizza (4 Ounces).**

REVISION

BEEF STEW

(Beef Chunks with Juices, Canned)

YIELD: 100 Portions**EACH PORTION: 1 Cup (8½ Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, chunks, with juices, canned, drained	29 lb.	16-29 oz cn	1. Place beef, pepper and garlic in steam-jacketed kettle or stock pot.
Pepper, black.....	1½ oz.	2 tbsp.	
Garlic, dehydrated....	1½ oz.	1⅔ tbsp.	
Water.....	2 gal.	2. Add water, tomatoes, thyme and bay leaves. Bring to a boil; reduce heat.
Tomatoes, canned, crushed	6 lb 6 oz. .	3 qt (1-No. 10 cn)	
Thyme, ground.	1 tbsp.	
Bay leaves, whole....	4 leaves.	
Carrots, fresh, ½ inch rings	8 lb.	3 qt.	3. Add carrots to beef mixture. Cover; simmer 15 minutes.
Celery, fresh, cut in 1 inch pieces	4 lb.	1 gal.	4. Add celery, onions and potatoes to beef mixture. Mix well. Cover; simmer 20 minutes or until vegetables are tender.
Onions, dry, cut in quarters	3 lb.	2½ qt.	
Potatoes, white, fresh, peeled, cut in 1 to 1½ inch pieces	10 lb.	7½ qt.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 2 oz	4 $\frac{1}{2}$ cups	5. Thicken gravy, if desired. Combine flour and water. Add to stew while stirring; cook 5 minutes or until thickened.
Water, cold.	1 $\frac{1}{2}$ qt...	

- NOTE:
1. In Step 3, 9 lb 12 oz fresh carrots A.P. will yield 8 lb carrot rings.
 2. In Step 4, 5 lb 8 oz fresh celery A.P. will yield 4 lb celery cut into 1 inch pieces; 3 lb 5 oz dry onions A.P. will yield 3 lb onions cut in quarters.
 3. In Step 4, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 4, 12 lb 5 oz fresh white potatoes A.P. will yield 10 lb potatoes cut into 1 to 1 $\frac{1}{2}$ inch pieces.
 5. In Step 4, 8 lb (1 $\frac{1}{4}$ -No. 10 cn) canned, drained whole potatoes may be used. Quarter potatoes. Simmer potatoes 10 minutes.
 6. One Size 3 ladle may be used. See Recipe No. A-4.

CHEESE TORTELLINI MARINARA (Frozen Tortellini)

YIELD: 100 Portions				EACH PORTION: 1 Cup (8 1/2 oz)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Marinara Sauce	30 lb 1 oz	14 1/4 qt.	1. Prepare 3/4 recipe Marinara Sauce (Recipe No. O-4). Keep hot for use in Step 3.	
Water, boiling.	56 lb.	7 gal.	2. Add tortellini slowly to boiling salted water, stirring constantly until water boils again. Cook 25 minutes; stir occasionally. DO NOT OVERCOOK. Drain thoroughly. 3. Add tortellini to sauce. Stir gently but thoroughly. 4. Simmer 5 minutes or until thoroughly heated.	
Salt.	1 1/4 oz	2 tbsp.		
Tortellini, frozen, cheese filled	14 lb	11 1/2 qt.		

NOTE: 1. In Step 1, 30 lb 8 oz (42/3- No. 10 cn) canned pizza sauce may be used.
2. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATIONS

1. SPINACH TORTELLINI MARINARA (FROZEN): Follow Step 1. In Step 2, use 14 lb ($11\frac{1}{2}$ qt) frozen spinach filled tortellini. Follow Steps 3 and 4.
2. CHEESE TORTELLINI MARINARA (DEHYDRATED): Follow Step 1. In Step 2, use 9 lb 3 oz ($9\frac{1}{4}$ qt) dehydrated cheese filled tortellini. Follow Steps 3 and 4.
3. SPINACH TORTELLINI MARINARA (DEHYDRATED): Follow Step 1. In Step 2, use 9 lb 3 oz ($9\frac{1}{4}$ qt) dehydrated spinach filled tortellini. Follow Steps 3 and 4.

RICE FRITTATA

YIELD: 100 Portions (7 Pans)			EACH PORTION: 1 Piece (11 Ounces)		
PAN SIZE: 12 by 20 by 2 $\frac{1}{2}$ -inch Steam Table Pan			TEMPERATURE: 350° F. Oven		
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
				1. Trim, wash and prepare vegetables as directed on Recipe No. A-31.	
Rice, long grain	4 lb	2 $\frac{1}{2}$ qt	2. Combine rice, water, salt and salad oil. Bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes.	
Water, boiling	10 lb	1 $\frac{1}{4}$ gal		
Salt	$\frac{3}{4}$ oz	1 $\frac{1}{4}$ tbsps		
Salad oil	$\frac{2}{3}$ oz	1 $\frac{1}{2}$ tbsps		
Tomatoes, fresh, diced	15 lb 7 oz	2 $\frac{1}{2}$ gal	3. Combine tomatoes, cheese, mushrooms, peppers, onions, and rice. Mix well. Place 8 lb (5 $\frac{1}{4}$ qt) in each well greased pan.	
Cheese, Cheddar, shredded	11 lb	2 $\frac{3}{4}$ gal		
Mushrooms, canned drained	12 lb 8 oz	4 qt		
Peppers, sweet, fresh diced $\frac{1}{2}$ inch	5 lb	3 $\frac{3}{4}$ qt		
Onions, dry, chopped	5 lb	3 $\frac{3}{4}$ qt		

CH-1

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry	10oz	2 $\frac{1}{3}$ cups	4. Reconstitute milk.
Water, warm	5 lb 8 oz	2 $\frac{3}{4}$ qt	
Egg Whites, frozen thawed	8 lb 9 oz	1 gal	5. Combine milk, eggs, pepper, and salt. Mix well.
Eggs, table, frozen thawed	8 lb 9 oz	1 gal	6. Pour 3 lb 6 oz (1 $\frac{1}{2}$ qt) egg mixture over rice mixture in each pan. Stir to distribute evenly.
Pepper, white or black	1 oz	$\frac{1}{4}$ cup	7. Bake 1 hour 40 minutes or until eggs are set. Cut 3 by 5.
Salt	1 $\frac{1}{4}$ oz	2 tbsp	

- NOTES: 1. In Step 3, 15 lb 12 oz tomatoes A.P. will yield 15 lb 7 oz diced tomatoes; 6 lb 2 oz green peppers A.P. will yield 5 lb diced green peppers; 5 lb 9 oz onions A.P. will yield 5 lb chopped onions.
2. In Step 3, shredded American or Monterey Jack cheese may be used.
3. In Step 3, 11 lb low fat or reduced fat cheddar cheese may be used.
4. In Step 3, 10 oz (3 cups) dehydrated onions and 10 oz (7 1/2 cups) dehydrated green peppers (See Recipe No. A-11) or 5 lb (3 3/4 qt) frozen diced green peppers may be used. Thaw peppers.
5. In Step 3, 25 lb 6 oz (4 - No. 10 cn) canned diced tomatoes may be used. Drain thoroughly.
6. In Step 5 , 17 lb 2 oz (2 gal -172 eggs) whole eggs may be used or 2 gal reduced cholesterol eggs.
7. In Step 7, if convection oven is used, bake at 325 °F 45 minutes or until completely set) on low fan. closed vent.

POTATO FRITTATA

YIELD: 100 Portions (7 Pans)			EACH PORTION: 1 Piece (12 Ounces)	
PAN SIZE: 12 by 20 by 2 ½-inch Steam Table Pan			TEMPERATURE: 350° F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash and prepare vegetables as directed on Recipe No. A-31.
Potatoes, white, fresh diced ½ inch	16 lb	3 gal	2. Add potatoes to boiling salted water, bring to a boil; reduce heat. Cover; simmer 8 minutes or until tender. Drain, well. Set aside for use in Step 4.
Water, boiling	16 lb	2 gal	
Salt	1 oz	1½ tbsp	
Broccoli, fresh coarsely, chopped	16 lb 8 oz	5 ½ gal	3. Add broccoli to boiling salted water. Return to a boil; reduce heat. Simmer 5 minutes until just tender; cool.
Water, boiling	20 lb	2 ½ gal	
Salt	½ oz	2 ⅓ tsp	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, fresh, diced $\frac{1}{2}$ inch	19 lb 1 oz	12 $\frac{3}{4}$ qt	4. Combine potatoes, broccoli, tomatoes, onions, and Parmesan cheese. Toss lightly. Place 8 lb 6 oz (1 $\frac{1}{2}$ gal) mixture in each well-greased pan.
Onions, dry, chopped	6 lb	4 $\frac{1}{2}$ qt	
Cheese, Parmesan, grated	1 lb	1 qt	
Milk, nonfat, dry	12 $\frac{1}{2}$ oz	3 cups	5. Reconstitute milk.
Water, warm	7 lb	3 $\frac{1}{2}$ qt	
Egg Whites, frozen thawed	10 lb 12 oz	1 $\frac{1}{4}$ gal	6. Combine milk, eggs, parsley, salt pepper, garlic, paprika and basil. Mix well. 7. Pour 4 lb 4 oz (2 qt) egg mixture over potato mixture in each pan. Stir to distribute evenly. 8. Bake 1 hour 50 minutes or until eggs are set.. Cut 3 by 5.
Eggs, table, frozen thawed	10 lb 12 oz	1 $\frac{1}{4}$ gal	
Parsley, fresh, chopped	5 oz	2 $\frac{1}{2}$ cups	
Salt	1 $\frac{1}{4}$ oz	2 tbsp	
Pepper, white or black	1 oz	$\frac{1}{4}$ cup	
Garlic powder	1 oz	3 $\frac{2}{3}$ tbsp	
Paprika, ground	$\frac{1}{2}$ oz	2 $\frac{1}{3}$ tbsp	
Basil, sweet, crushed	$\frac{1}{8}$ oz	$\frac{1}{4}$ cup	

POTATO FRITTATA

- NOTE:
1. In Step 2, 19 lb 11 oz white potatoes A.P. will yield 16 lb diced potatoes.
 2. In Step 3, 27 lb 1 oz fresh broccoli A.P. will yield 16 lb 8 oz fresh, chopped broccoli. In Step 3, 16 lb 8 oz frozen chopped broccoli may be used.
 3. In Step 4, 19 lb 8 oz fresh tomatoes A.P. will yield 19 lb 1 oz diced tomatoes,; 6 lb 11 oz onions A.P. will yield 6 lb chopped onions.
 4. In Step 4, 12 oz (3 2/3 cups) dehydrated onions may be used. See Recipe No. A-11.
 5. In Step 4, 30 lb 5 oz (4 3/4 -No. 10 cn) drained, canned diced tomatoes may be used.
 6. In Step 6, 21 lb 7 oz (2 1/2 gal -215 eggs) whole eggs may be used or 2 1/2 gal reduced cholesterol eggs.
 7. In Step 6, 5 1/4 oz fresh parsley A.P. will yield 5 oz chopped parsley.
 8. In Step 6, 1/2 oz (2/3 cup) dehydrated parsley may be used, see Recipe No. A-11
 9. In Step 8, if convection oven is used, bake at 325 °F. 45 to 50 minutes or until set, low fan , closed vent.

VEGETABLE STUFFED PEPPERS**YIELD:** 100 Portions (14 Pans)**EACH PORTION:** 2 Pepper Halves (13 Ounces) plus 2
tbsp sauce (1 ounce)**PAN SIZE:** 12 by 20 by 2¹/₂-inch Steam Table Pan**TEMPERATURE:** 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash and prepare vegetables as directed on Recipe No. A-31
Tomato Sauce	29 lb 4 oz	3 ¹ / ₂ gal		2. Prepare 2 recipes Tomato Sauce (Recipe No. O-15). Set aside for use in Step 9.
Peppers, sweet, fresh large for stuffing Water, boiling	34 lb 8 oz 80 lb	100 each 10 gal		3. Cut each pepper in half lengthwise; remove core. 4. Place peppers in boiling water. Return to a boil; cook 1 minute. Drain well. Set aside for use in Step 7.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Corn, canned, whole kernel	13 lb 4 oz	1 ½ gal (2-No.10 cn)	5. Drain corn and beans. Rinse beans. Drain well.
Beans, kidney canned	11 lb 12 oz	5 ¼ qt (1¾-No 10 cn)	
Rice, long grain, cooked	9 lb	1 ½ gal	6. Combine corn, beans, cooked rice, tomatoes, onions, garlic powder, parsley, salt, peppers, cumin, chili powder, oil and cheese. Mix lightly. 7. Fill each pepper with ½ cup (1 - No. 8 scoop) vegetable-rice mixture. Place peppers in pans.
Tomatoes, fresh dice ½ inch	2 lb 2 oz	1 ⅞ qt	
Onions, dry chopped	2 lb 10 oz	2 qt	
Garlic powder	1/5 oz	1 tbsp	
Parsley, fresh chopped	4 oz	2 cups	
Salt	1 ⅓ oz	2 tbsp	
Pepper, black	2/3 oz	2 2/3 tbsp	
Pepper, red, ground	1/8 oz	2 tsp	
Cumin, ground	1 oz	¼ cup	
Chili powder	3 oz	¾ cup	
Cheese, cheddar or American shredded	4 lb 8 oz	4 ½ qt	
Salad oil or olive oil	7 ⅔ oz	1 cup	

(CONTINUED)

VEGETABLE STUFFED PEPPERS

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, hot	3 lb 8 oz	1 $\frac{3}{4}$ qt		8. Pour 4 oz ($\frac{1}{2}$ cup) water around peppers in each pan. 9. Pour 1 lb 14 oz (3 $\frac{1}{2}$ cups) tomato sauce over peppers in each pan. Cover. 10. Bake about 1 hour 15 minutes or until thoroughly heated (160°F).

- NOTE:
1. In Step 2, Sauce Mix, Tomato, Basic maybe used. Prepare 3 $\frac{1}{2}$ gal according to directions on container.
 2. In Step 3, 42 lb fresh sweet peppers A.P. will yield 34 lb 8 oz fresh sweet peppers, cored and cut in half lengthwise.
 3. In Step 5, 12 lb (5 $\frac{1}{4}$ qt - 12-No. 300 cn) canned pinto beans or black beans may be used. Drain beans.
 4. In Step 5, 9 lb 2 oz frozen corn may be used. Cook according to Q-G-3. Drain.
 5. In Step 6, 3 lb (1 $\frac{3}{4}$ qt) long grain rice will yield 9 lb (1 $\frac{1}{2}$ gal) cooked rice. Cooking according to Recipe No. E-5 or E-6.
 6. In Step 6, 9 lb cooked brown rice may be used. Use about 3 lb 2 oz (about 2 qt) parboiled brown rice. Cook according to Recipe No. E-5-5.
 7. In Step 6, 2 lb 13 oz fresh tomatoes A.P. will yield 2 lb 12 oz diced tomatoes.

8. In Step 6, 3 lb dry onions A.P. will yield 2 lb 10 oz chopped onions.
9. In Step 6, $5\frac{1}{3}$ oz ($1\frac{1}{2}$ cups) dehydrated chopped onions may be used. See Recipe No.A-11
10. In Step 6, $4\frac{1}{4}$ oz parsley A.P. will yield 4 oz chopped parsley.
11. In Step 6, low fat or reduced fat cheddar or American cheese may be used.
12. In Step 10, if convection oven is used, bake at 325°F . 40 minutes or until thoroughly heated (160°F) on high fan, closed vent.

BOMBAY CHICKEN**YIELD:** 100 Portions**EACH PORTION:** 2 Pieces (8 Ounces)Plus
1 2/3 Tablespoons (1 ounce) Sauce**PAN SIZE:** 18 by 26-inch Sheet Pan (6)
12 by 20 by 2 1/2 -inch Steam Table Pan (5)**TEMPERATURE:** 400°F Oven
375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Honey	7 lb 14 oz .	2 $\frac{5}{8}$ qt	1. Combine honey, lime juice and curry. Mix well. Bring to a boil. Reduce heat; simmer 10 minutes. Set aside for use in Step 5.
Lime, juice	3 lb 11 oz .	6 $\frac{3}{4}$ cup	
Curry powder.....	2 oz	9 tbsp....	
Chicken, 8 piece cut broiler-fryer, thawed	82 lb	2. Wash chicken thoroughly under cold running water. Drain well. Place 13 lb 10 oz chicken , skin side up on each sheet pan. 3. Bake at 400°F 70 minutes or until done (180°F). 4. Place about 8 lb 3 oz drained chicken , skin side up, in each

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				steam table pan. 5. Pour 1 lb 11 oz ($2\frac{2}{3}$ cups) sauce over chicken in each pan. 6. Bake at 375°F 25 minutes or until chicken reaches serving temperature. Baste with sauce once during baking and just before serving. Serve with $1\frac{2}{3}$ tbsp sauce.

- NOTE:
1. In Step 1, 82 lb chicken, broiler-fryer, whole (cut into quarters or eighths) or 82 lb chicken, broiler-fryer, quartered may be used..
 - 2.. In Step 2, if convection oven is used, bake at 350°F 40 minutes on high fan, closed vent or until done (180°F). In Step 6, bake at 350°F 10 to 15 minutes or until chicken reaches serving temperature, on high fan, closed vent. Baste with sauce once during baking and just before serving. Serve with $1\frac{2}{3}$ tbsp sauce.
 3. 7 lb 13 oz lime A.P. (50 limes) will yield $6\frac{3}{4}$ cups lime.
 4. 3 lb 6 oz ($6\frac{3}{4}$ cups) thawed unsweetened lime juice may be used.
 5. Other sizes and types of pans may be used, See Recipe No. A-25.

TROPICAL CHICKEN SALAD

YIELD: 100		EACH PORTION: 1 Cup (6 ½ Ounces)		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim wash and prepare vegetable and fruit as directed on Recipe No. A-31.
Pineapple, canned, chunks or tidbits	10 lb 2 oz	4 ½ qt (1 ½- No. 10 cn)	2. Drain pineapple. Reserve juice for use in Step 3 and pineapple for use in Step 4.
Salad Dressing, fat free	6 lb 3 oz	3 qt	3. Blend salad dressing, reserved pineapple juice and curry powder together. Set aside for use in Step 5.
Reserved pineapple juice	8 oz	1 cup	
Curry powder	1 ¾ oz	½ cup	
Chicken fillets, unbreaded, pre-cooked, thawed, diced, ½ inch	12 lb 12 oz	3 gal	4. Combine chicken, pineapple, coconut, almonds and apples. 5. Add salad dressing mixture; blend well.
Coconut, prepared sweetened, flaked	1 lb 15 oz	7 ½ cups	
Almonds, slivered	1 lb 8 oz	1 ¼ qt	
Apples, fresh, eating cored, pared, diced ½ inch	10 lb 2 oz	11 ¼ qt	
			
			

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lettuce, fresh, trimmed	4 lb	6. Place 1 lettuce leaf on each serving dish; add 1 cup (2-No. 8 scoops) salad mixture, cover refrigerate until ready to serve.
.....	
.....	

- NOTES: 1. In Step 3, 6 lb 8 oz (3 qt) low fat plain yogurt may be used.
 2.. In Step 6, 4 lb 5 oz fresh lettuce A.P. will yield 4 lb trimmed lettuce.
 3. In Step 4, 13 lb apples A.P. will yield 11 1/4 qt diced apples

VARIATIONS

1. TROPICAL CHICKEN SALAD (CHICKEN CANNED): Follow Steps 1 through 3. In Step. 4, use 12 lb 11 oz (7 -29 oz cn or 6-34 oz or 4 1/4 - 50 oz cns) canned chicken. Drain; dice into 1 inch pieces. Follow Steps 5 and 6.

HONEY GINGER CHICKEN**YIELD: 100 Portions (4 Pans)****EACH PORTION: 1 Piece (3 Ounces)
plus 2 Tbsp (1 Ounce) Sauce****PAN SIZE: 12 by 20 by 2-½ Steam Table Pan TEMPERATURE: 375° F. OVEN**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken breasts, boneless, skinless, thawed	31 lb 4 oz	100 breasts (4 to 5 oz)	1. Wash chicken thoroughly under cold running water. Drain well. Place 25 breasts in each lightly greased pan.
Honey	2 lb 4 oz	3 cups	2. Combine honey, soy sauce, lemon juice, garlic powder, onion powder and ginger. Mix thoroughly Pour about 1 lb 3 oz (2 cups) sauce over chicken in each pan. 3. Bake 1 hour or until done (170° F). Remove chicken. Keep hot for use in Step 5. Drain sauce.
Soy sauce	1 lb 9 oz	2½ cups	
Juice, lemon	1 lb 5 oz	2½ cups	
Garlic powder	2 ⅓ oz	½ cup	
Onion powder	2 oz	½ cup	
Ginger, ground	1 ½ oz	½ cup	
Starch, corn	2 ½ oz	½ cup	4. Combine cornstarch and water. Add slowly to hot sauce, stirring constantly. Cook 3 to 5 minutes or until thickened.
Water	8 oz	1 cup		

			5. Pour 1 lb 7 oz (2 ½ cups) hot sauce mixture over chicken in each pan.
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- NOTE: 1. In Step 2, 3 lb lemons A.P. (12 lemons) will yield 2 ½ cups juice.
2. In Step 2, 5 oz frozen lemon juice concentrate and 1 lb (2 cups) cold water may be used for fresh lemon juice.
3. In Step 2, 1 lb 9 oz (2 ½ cups) lite soy sauce may be used.
4. In Step 3, if convection oven is used, bake at 325° F. 30 minutes or until done (170°F) on low fan, open vent.
5. Other sizes and types of pans may be used. See Recipe No. A-25.

TURKEY SAUSAGE PATTIE**YIELD: 100 Portions (5 Pans)****EACH PORTION: 1 Pattie (2 ounces)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Turkey, ground, thawed	15 lb		1. Place turkey in mixer bowl.
Bread crumbs, dry, fine	1 lb	1 qt	2. Combine bread crumbs, poultry seasoning, salt, pepper, garlic powder and basil. Add to turkey
Salt	1½ oz	2⅓ tbsp	3. Mix on low speed 3 to 4 minutes or until thoroughly blended.
Pepper, black	⅞ oz	3⅔ tbsp	4. Shape into 2½ oz balls (1-No.16 scoop). Place 20 balls on each pan. Flatten each ball into a 4 inch pattie
Garlic powder	¾ oz	2⅔ tbsp	5. Bake 23 minutes or until internal temperature reaches 170°F.
Basil, sweet, crushed	⅔ oz	4⅓ tbsp	
Poultry seasoning	2 oz	1 cup	

NOTE: In Step 5, if convection is used bake at 325°F. 9 minutes on high fan, closed vent or until internal temperature reaches 170 °F.

VARIATION

1. **GRILLED TURKEY SAUSAGE PATTIE:** Follow Steps 1 through 4. Omit Step 5. Grill patties on 350 °F, ungreased griddle, 3 minutes on each side or until internal temperature reaches 170°F.

CHICKEN IN ORANGE SAUCE

YIELD: 100 Portions (7 Pans) EACH PORTION: 1 piece (4 ounces) plus 3 tbsp (1 ½ Ounces) Sauce

PAN SIZE: 12 by 20 by 2½ -inch Steam Table Pan TEMPERATURE: 375° F Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped Salad oil or olive oil	1 lb 4 oz 1 ½ oz	3½ cups 3 tbsp		1. Saute' onions in salad oil or olive oil until tender. Set aside for use in Step 4.
Juice, orange, frozen (3 plus 1) concentrate thawed Water	2 lb 8 oz 6 lb	1 qt 3 qt		2. Combine orange juice concentrate with water.
Flour, wheat, general purpose, sifted Sugar, granulated	6 oz 7 oz	1½ cups 1 cup		3. Blend flour and sugar with 1 lb (2 cups) orange juice to form paste; add remaining juice. 4. Add onions, stir well
Chicken breasts, boneless, skinless, thawed	31 lb 4 oz	100 breasts (4 to 5 ounces)		5. Place 14 breasts in each pan, DO NOT OVERLAP. 6. Pour 1 lb 7 oz (2⅔ cup) orange mixture over each pan.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Salt	1 $\frac{3}{4}$ oz	2 $\frac{2}{3}$ tbsp	7. Combine salt, paprika, pepper, rosemary and garlic powder. Sprinkle about 1 tbsp mixture over chicken in each pan. 8. Bake 50 to 60 minutes or until internal temperature reaches 170 °F.
Paprika, ground	$\frac{5}{8}$ oz	2 $\frac{2}{3}$ tbsp	
Pepper, black	$\frac{1}{3}$ oz	1 $\frac{1}{3}$ tbsp	
Rosemary, ground	1/8 oz	1 $\frac{1}{3}$ tbsp	
Garlic powder	1/8 oz	1 tsp	

- NOTE: 1. In Step 1, 1 lb 5 oz dry onion A.P. will yield 1 lb 3 oz onions.
2. In Step 8, if convection oven is used, bake at 325 °F. 20 to 25 minutes on high fan, closed vent or until internal temperature reaches 170° F.
3. Other sizes and types of pans may be used. See Recipe No. A-25.

FIESTA CHICKEN

YIELD: 100 Portions (3 1/4 Gallon)

EACH PORTION: $\frac{3}{4}$ Cup (6 1/2 oz) with $\frac{3}{4}$ Cup
Tossed Green Rice (No. 20 scoop)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken breast, boneless, skinless,	15 lb 10 oz	1. Cut chicken breasts into $\frac{1}{2}$ inch by 2 inch strips. Keep refrigerated for use in Step 4.
Salad oil or olive oil.	8 oz	1 cup	2. Saute' green peppers and onions in oil 3 minutes in steam jacketed kettle or stock pot.
Peppers, sweet, fresh diced $\frac{1}{2}$ inch	2 lb	2 qt	
Onions, dry, chopped	5 lb 5 oz .	1 gal	
Water	10 lb	1 $\frac{1}{4}$ gal	3. Add water, tomatoes, tomato paste, orange juice concentrate, pimientos, sugar, salt, chili powder, garlic powder, cumin, oregano, red pepper, and black pepper. Bring to a boil, reduce
Tomatoes, canned	4 lb 4 oz .	2 qt	
Tomato paste	3 lb 14 oz	1 $\frac{2}{3}$ qt.	
		(2-No.2 $\frac{1}{2}$ cn)	
Juice, orange concentrate	2 lb 8 oz ..	1 qt	

CH-1

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pimientos, drained finely chopped	1 lb 13 oz	3 cups	heat; cover; simmer 20 to 25 minutes.
Sugar, granulated	3½ oz	½ cup	4. Add chicken. Return to a boil.
Salt	2½ oz	3⅔ tbsp	Reduce heat; cover; simmer 10 minutes.
Chili powder	2½ oz	½ cup	
Garlic powder	¾ oz	2⅔ tbsp	
Cumin, ground ...	½ oz	2 tbsp	
Oregano, crushed .	¾ oz	6 tbsp	
Pepper, red, ground	¼ oz	1½ tbsp	
Pepper, black	¼ oz	1 tbsp	
Water	8 oz	1 cup	5. Blend flour and water to make a smooth paste. Add to chicken mixture. Stir well. Simmer 5 minutes or until thickened.
Flour, wheat	4 oz	1 cup	6. Serve over 1 recipe Tossed Green Rice (Recipe No. E-5-2).

NOTE: 1. In Step 2, 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb diced peppers.

2. In Step 2, 5 lb 15 oz dry onions A.P. will yield 5 lb 5 oz chopped onions.

BUFFALO CHICKEN

YIELD: 100 PORTIONS				EACH PORTION: 2 Pieces (8 ounces)
PAN SIZE: 18 by 24-inch Sheet Pan (6) 12 by 2 1/2-inch Steam Table Pan (7)				TEMPERATURE: 400 °F Oven 350 °F Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer 8 piece cut, thawed	82 lb	1. Wash chicken thoroughly under cold running water; drain well.
				2. Place 13 lb 10 oz chicken skin side up, on each lightly greased sheet pan. Bake at 400°F 70 minutes or until done (180°F). Set aside for use in Step 4.
Catsup, tomato Red Pepper, ground Vinegar	4 lb 12 oz 6 oz 4 lb 4 oz	1 7/8 qt 2 cup 2 qt	3. Combine catsup, vinegar, red pepper, mix well.
				4. Dip and coat chicken completely in hot sauce. Place 33 pieces of dipped chicken skin side up in each pan. 5. Bake at 375°F. 25 minutes or until done chicken reaches serving temperature.

- NOTE:
1. In Step 1, 82 lb chicken, broiler-fryer, whole, cut into quarters or eighths or 82 lb chicken broiler fryer, quartered may be used.
 2. In Step 2, if convection oven is used, bake at 350°F 40 minutes or until done (180°F).
In Step 5, bake at 350°F. 10 minutes or until chicken reaches serving temperature.
 3. For "RED HOT BUFFALO CHICKEN" increase pepper to 6 3/4 oz (2 1/4 cups)
 4. Chicken may be prepared in small batches and served immediately after dipping.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.

GRILLED TURKEY PATTIE

YIELD: 100 Portions		EACH PORTION: 1 Pattie (4 1/2 Ounces)		
INGREDIENTS	WEIGHTS	MEASURES	METHOD	
Turkey, ground, thawed	25 lb 8 oz	1. Combine turkey, bread crumbs, onions, parsley, salt, garlic powder, pepper and mustard; mix thoroughly.
Crumbs, bread, dry	3 lb 4 oz	3 1/4 qt...	
Onion, dry chopped....	2 lb 13 oz	2 qt.	
Parsley, fresh trimmed chopped	3 1/2 oz ...	1 2/3 cup..	
Salt.....	1 1/4 oz ...	2 tbsp..	
Garlic powder.....	1 1/5 oz....	1/4 cup..	
Pepper, white, ground..	1/2 oz	2 tbsp..	
Mustard, dry.....	3/8 oz	2 tbsp..	
				2. Shape into oval patties 1/2 inch thick weighing approximately 5 oz each.
				3. Grill patties on lightly greased griddle 8 minutes on each side or until an internal temperature of 170°F is reached.

NOTES: 1. In Step 1, 3 lb 2 oz A.P. dry onions will yield 2 lb 13 oz finely chopped onions.
 2. In Step 1, 3 3/4 oz A.P. fresh parsley A.P. will yield 3 1/2 oz chopped parsley. In Step 1, 1/2 oz (2/3 cup) dehydrated parsley may be used, See Recipe No. A-11.

VARIATION

1. **BAKED TURKEY PATTIE (OVEN METHOD):** Follow Steps 1 and 2. Omit Step 3. Use 4 sheet pans. Place 25 patties on each pan. Bake at 375° F 30 minutes or in a 325°F convection oven 20 to 25 minutes or until an internal temperature of 170°F is reached on high fan, open vent.

CARIBBEAN CATFISH

YIELD: 100 Portions				EACH PORTION: 1 Fillet (4 ounces)	
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan (5)				TEMPERATURE: 375° F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Peppers, sweet, fresh chopped	2 lb	1 ½ qt	1. Saute green peppers and onions in margarine or butter, 10 minutes or until onions are transparent.	
Margarine or butter	6 oz	¾ cup		
Onions, dry, peeled chopped	2 lb	1 ½ qt		
Bread, white, cubed 1/2 inch	2 lb 8 oz .	2 ⅓ gal.	2. Combine onion mixture with bread cubes, lime juice, cilantro garlic powder, red pepper and and oregano; mix well.	
Oregano, crushed ..	⅛ oz	2 tbsp		
Red pepper, ground	¼ oz	1 tbsp		
Garlic powder.....	⅞ oz	3 tbsp		
Cilantro, dry	1 ¼ oz ...	1 ¼ cup		
Lime juice.....	13 oz	1½ cup	3. Place 1¼ oz (1-No. 30 scoop) filling in center of each catfish	
Catfish fillets, thawed	30 lb		

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			fillet, skin side up. Roll up and place, seam side down in staggered rows, 4 by 5, in steamtable pans.
Lime, juice	13 oz	1 ½ cup	4. Combine margarine or butter with lime juice. Add garlic powder and red pepper. Brush evenly over fish in each pan. Sprinkle 1 tbsp grated lime rind over fish in each pan if desired.
Margarine, butter melted	6 oz	¾ cup	
Garlic powder..	⅞ oz	3 tbsp	5. Bake 35 minutes or until done (150°F)
Red Pepper, ground	¼ oz	1 tbsp	
Lime rind, grated optional	¾ oz	5 tbsp	

- NOTES: 1. In Step 1, 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers; 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
2. In Step 2, 13 fresh limes (1 lb 12 oz) will yield 13 oz (1 ½ cups) lime juice;
3. In Step 2, 2 cups fresh chopped cilantro may be used. (5½ oz fresh cilantro will yield 2 cups chopped cilantro.)
4. In Step 4, 13 fresh limes (1 lb 12 oz) will yield 13 oz (1 ½ cups) lime juice.
5. In Step 5, if a convection oven is used, bake at 350°F 25 to 30 minutes or until done on high fan, closed vent.
6. In Step 5, fish is done when it flakes easily with a fork or when it reaches an internal temperature of 150°F.
7. In Step 5, baking time will vary with thickness of fish.

(CONTINUED)

CARIBBEAN CATFISH

VARIATION

1. CARIBBEAN FLOUNDER: Follow Steps 1 and 2. In Step 3, use 30 lb (100) flounder fillets. Follow Steps 4. In Step 5, bake 25 to 30 minutes or in a 350°F convection oven 17-19 minutes or until done (150°F) on high fan, closed vent.

BAKED YOGURT CHICKEN

YIELD: 100 Portions		EACH PORTION: 1 Piece (4-5 ounces)		
PAN SIZE: 18 x 26 Inch Sheet Pan (6)		12 x 20 by 2 1/2 inch Steam Table (4)		
		TEMPERATURE: 375° F. Oven		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken breast, skinless, boneless thawed	31 lb 4 oz	1. Wash chicken thoroughly under cold running water; drain well.
Crumbs, bread, soft	4 lb 12 oz	1 ½ gal	2. Combine bread crumbs, garlic powder, onion powder, red pepper and ginger. Set aside for use in Step 4.
Garlic powder	⅝ oz	2 tbsp....	
Onion powder	½ oz	2 tbsp....	
Paprika, ground	½ oz	2 tbsp....	
Red pepper, ground	1/6 oz....	1 tbsp....	
Ginger, ground	1/10 oz ..	1 ½ tsp	3. Combine yogurt, garlic powder, onion powder, red pepper and ginger in shallow pan; mix well.
Yogurt, low fat, plain	4 lb 5 oz	2 qt.	
Garlic powder	⅝ oz	2 tbsp....	
Onion powder	½ oz	2 tbsp....	
Red pepper, ground	1/6 oz....	1 tbsp....	
Ginger, ground	1/10 oz ..	1 ½ tsp	

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			<ol style="list-style-type: none"> 4. Dip chicken in yogurt, then in bread crumb mixture; shake off excess. 5. Place chicken breasts on each lightly greased pan. 6. Bake 40 to 45 minutes or until internal temperature is 170°F. Immediately remove from pan. Shingle in line pan, with bottom side up.

- Notes:
1. Place chicken breasts at least 1 inch apart to assure a crisp coating.
 2. In Step 2, if convection oven is used, bake at 325°F 15 to 20 minutes or until internal temperature is 170° F on high fan, open vent.
 3. Other sizes and types of pans may be used. See Recipe A-25.

HOT AND SPICY CHICKEN**YIELD: 100 Portions (7 Pans)****EACH PORTION: 2 Pieces (8 Ounces)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 425°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, cut-up,	82 lb.	1. Wash chicken thoroughly under cold running water. Drain well.
Nonfat dry milk	13 oz.	3 cups.	2. Combine nonfat dry milk and water.
Water, warm		3½ qts.	Set aside.
Flour, all purpose	8 lb.	2 gal.	3. Combine flour and spices. Mix thoroughly.
Salt	4½ oz ...	7 tbsp.	4. Dip chicken in milk. Drain. Dredge chicken in flour mixture. Shake off excess.
Garlic powder	4⅛ oz ...	⅞ cup..	5. Place chicken skin side up on 7 lightly greased sheet pans. Bake 45 minutes; turn chicken. Bake an additional 15 minutes or until done (180°F).
Onion Powder	3¼ oz ...	⅞ cup..	
Pepper, black	2½ oz ...	⅔ cup..	
Paprika	1¼ oz ...	5 tbsp.	
Thyme	1¼ oz ...	½ cup	
Pepper, red	1 ⅞ oz ...	6 tbsp	
Pepper, white	1 oz	¼ cup	
Marjoram	1 oz	½ cup	

NOTE: 1. If convection oven is used, bake at 350°F 20 minutes, turn chicken. Bake an additional 10 minutes or until done (180°F) on high fan, closed vent.

TURKEY FINGERS

Yield	100 Portions	Pan Size	Griddle					
Each Portion	3/4 CUP (3 1/2 OZ)		12 x 20 x 2 1/2 STEAM TABLE PAN	(4) Pans	375° F.			
Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
195 cal	16 g	16 g	7 g	32 %	42 mg	646 mg	1 g	31 mg

Ingredients

TURKEY, BONELESS, FROZEN RAW, TEMPERED
 SOUP & GRAVY BASE, CHICKEN
 GARLIC POWDER
 POULTRY SEASONING
 PAPRIKA, GROUND
 PEPPER, BLACK
 FLOUR, WHEAT, GENERAL PURPOSE SIFTED
 NONSTICK COOKING SPRAY

Weight**Measure****Issue**

26 lb
 2 1/8 oz 1/3 cup
 1 5/8 oz 1/3 cup
 1/3 oz 2 2/3 tbsps
 1/3 oz 1 1/3 tbsps
 1/3 oz 1 1/3 tbsps
 4 lb 1 gal
 4 oz

Methods

- 1 CCP: Thaw turkey under constant refrigeration at unit temperature of 41° F. or lower. Remove netting and skin. Cut into 1/2 inch thick slices. Cut slices into 1/4 inch strips, 2 to 3 inches long
 CCP: Refrigerate product at 41° F. or lower for use in Step 2.

Methods

- 2 Combine flour, chicken base, garlic powder, poultry seasoning, paprika and pepper; mix thoroughly.
- 3 Dredge turkey strips in seasoned flour. Shake off excess. Spray grill with cooking spray.
- 4 Grill turkey strips about 12 to 15 minutes or until done, on a well greased griddle, turning frequently.
CCP: Temperature must reach 165° F. or higher.
- 5 CCP: Hold for service at 140° F. or higher. Serve with a sauce.

Notes

- 1 Serve with Sweet and Sour Sauce (Recipe No. O-8), Barbecue Sauce (Recipe No. O-2), Mustard Sauce (Recipe No. O-6), Honey Mustard Sauce (Recipe No. O-29), Horseradish Dijon Sauce (Recipe No. O-28) or Tropical Fruit Salsa (Recipe No. O-30).

ITALIAN BROCCOLI PASTA

Yield 100 Portions

Pan Size Steam Jacketed Kettle

() Pans ° F.

Each Portion SEE STEP 5

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
332 cal	62 g	15 g	4 g	10 %	5 mg	1340 mg	5 g	266 mg

Ingredients

	Weight	Measure	Issue
NONSTICK COOKING SPRAY	1/2 oz		
ONIONS, DRY PEELED, CHOPPED	8 lb	1 1/2 gal	8 7/8 lb
TOMATOES, CANNED, DICED	44 5/8 lb	5 1/4 gal	
TOMATO PASTE	2 7/8 lb	1 1/4 qt	
SUGAR, GRANULATED	10 5/8 oz	1 1/2 cup	
SALT	5 1/8 oz	1/2 cup	
GARLIC POWDER	2 3/8 oz	1/2 cup	
PEPPER, BLACK	1 1/4 oz	1/3 cup	
BASIL, SWEET, CRUSHED	3/4 oz	1/2 cup	
OREGANO, CRUSHED	1/2 oz	1/2 cup	
THYME, GROUND	1/3 oz	2 tbsp	
BROCCOLI, SPEARS, FROZEN THAWED, 1/2 INCH PIECES	22 1/2 lb	5 5/8 gal	
WATER	80 lb	10 gal	

Ingredients

	Weight	Measure	Issue
SALT	2 1/2 oz	1/4 cup	
MACARONI, ROTINI	12 lb	4 1/2 gal	
ONIONS, GREEN WITH TOPS, FINELY CHOPPED	2 lb	1 3/4 qt	2 3/8 lb
CHEESE, GRATED, PARMESAN	1 1/2 lb	1 1/2 qt	

Methods

- 1 Spray steam jacketed kettle with non-stick spray. Add onions. Stir well. Cover; cook 10 minutes or until onions are tender, stirring constantly.
- 2 Add tomatoes, tomato paste, sugar, salt, garlic powder, pepper, basil, oregano and thyme to onions. Bring to a boil; reduce heat; simmer 25-30 minutes, stirring occasionally. CCP: Temperature of mixture must reach 140° F. or higher.
- 3 Add broccoli; stir well; return to a simmer; simmer 3 to 5 minutes or until thoroughly heated. Do not overcook. CCP: Hold for service at 140° F. or higher.
- 4 Add salt to water; heat to a rolling boil. Slowly add rotini while stirring constantly until water boils again. Cook 7 to 10 minutes or until tender; stir occasionally. Drain. Rinse with warm water; drain thoroughly. CCP: Hold for service at 140° F. or higher.

Methods

- 5 Each portion: Ladle 11 oz (1 1/4 cups) of tomato-broccoli sauce over 4 3/4 oz (1 1/4 cups) rotini. Sprinkle 1/3 oz (1 tbsp) chopped green onion and 1/2 oz (1 tbsp) parmesan cheese over top of each portion.

Notes

- 1 In Step 1, 8 1/4 oz (1 1/2 cups) minced dry garlic (9 1/2 oz A.P.) may be used for garlic powder in Step 2. Cook with onions.
- 2 In Step 3, 22 lb 8 oz trimmed fresh broccoli (36 lb 14 oz A.P.) may be used. Prepare according to recipe Q-G-2.
- 3 In Step 3, recommend adding broccoli to tomato sauce in 50 portion batches to prevent overcooking and discoloration. Add 11 lb 4 oz (2 3/4 gal) broccoli to 23 lb 14 oz (11 1/2 quarts) tomato sauce.
- 4 When cooked pasta is to be held on a steam table, mix 1 tbsp salad oil with pasta in each steam table pan. This will prevent product from sticking together.
- 5 To reheat pasta before serving, place the desired quantity in a wire basket and lower into boiling water for 1 to 2 minutes. Drain well. Place in lightly greased steam table pans.

CRANBERRY GLAZED CHICKEN

Yield 100 Portions **Pan Size** 18 x 26 inch sheet pan (4) Pans 375° F.
Each Portion 1 Piece (3 oz) & 2 Tbsp (1 oz) Glaze 12 x 20 x 2 1/2 in steam table pan (4) Pans 375° F.

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
237 cal	21 g	28 g	4 g	16. %	77 mg	80 mg	0 g	18 mg

Ingredients

	Weight	Measure	Issue
CHICKEN BREAST, SKINLESS, BONELESS THAWED	25 lb		100 ea
NONSTICK COOKING SPRAY	2 oz		
CRANBERRY SAUCE, JELLIED	7 1/3 lb	2 7/8 qt	
HONEY	2 lb	2 2/3 cup	
JUICE, LIME, FROZEN, UNSWEETENED	1 3/4 lb	3 1/4 cup	
WATER, COLD	1 2/3 lb	3 1/3 cup	
CINNAMON, GROUND	1/2 oz	2 tbsps	
CLOVES, GROUND		1/2 tsp	
GINGER, GROUND	1/8 oz	2 1/2 tsp	

Methods

- 1 CCP: Wash chicken thoroughly under cold running water; drain well. Remove excess fat. Place 25 breasts on each lightly greased sheet pan.
- 2 Break up cranberry sauce with wire whip. Add honey, lime juice, water, cinnamon, cloves, and ground ginger; blend well. Heat to dissolve. Pour one third of the glaze, about 1 lb (1 3/4 cups) over chicken in each pan. CCP: Cover remaining glaze; refrigerate product at 41° F. or lower for use in Step 4.
- 3 CCP: Bake 50 minutes or until internal temperature reaches 165° F. or higher. Remove chicken to serving pans; keep at 140° F. or higher for use in Step 4. Discard cooking juices.
- 4 Bring remaining glaze to a simmer. Pour 2 lb (3 1/2 cups) glaze over chicken in each pan before serving. CCP: Hold at 140° F. or higher for service.

CHICKEN & ITALIAN-VEGETABLE PASTA

Yield 100 Portions **Pan Size** 12 X 20 X 2 1/2 INCH STM TABLE PAN (6) Pans 400° F.
Each Portion 1 1/4 CUPS (10 3/4 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
270 cal	36 g	24 g	4 g	12 %	42 mg	668 mg	2 g	194 mg

Ingredients

CHICKEN BREAST, SKINLESS, BONELESS THAWED

12 1/2 lb

ONIONS, DRY PEELED, CHOPPED

2 lb

1 1/2 qt

2 1/4 lb

TOMATOES, CANNED, DICED

25 1/2 lb

3 gal

CATSUP, TOMATO

2 2/3 lb

4 1/2 cup

GARLIC POWDER

1 1/2 oz

5 tbsp

BASIL, SWEET, CRUSHED

1 1/8 oz

3/4 cup

OREGANO, CRUSHED

1 oz

1 cup

SALT

1 oz

1 2/3 tbsp

PEPPER, BLACK

3/4 oz

3 tbsp

WATER

1 1/2 lb

3 cup

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

9 oz

2 1/4 cup

WATER

40 lb

5 gal

SALT

1 oz

1 2/3 tbsp

Ingredients

	Weight	Measure	Issue
MACARONI, ROTINI	6 lb	2 1/4 gal	
CHEESE, GRATED, PARMESAN	12 oz	3 cup	
VEGETABLES, ITALIAN BLEND, THAWED	12 lb	2 gal	
CHEESE, MOZZARELLA, PART SKIM SHREDDED	1 1/2 lb	1 1/2 qt	

Methods

- 1 CCP: Wash chicken thoroughly under cold running water. Drain well. Cut chicken into 3 inch by 1/2 inch strips.
- 2 Place chicken strips in steam-jacketed kettle or stock pot; add onions; stir cook about 10 minutes until chicken is partially cooked and slightly tender.
- 3 Add tomatoes, catsup, garlic powder, basil, oregano, salt and pepper; stir well. Bring to a boil; reduce heat; simmer uncovered 5 minutes stirring occasionally.
- 4 Blend water and flour to make a smooth paste; add to sauce; stir to combine. Simmer 8 to 10 minutes or until thickened.
- 5 Add salt to water; heat to a rolling boil. Slowly add pasta while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. Drain. Rinse with cold water; drain thoroughly.

Methods

- 6 Place approximately 2 lb 11 oz (2/3 gal) cooked pasta into each pan; add 2 oz (1/2 cup) parmesan cheese and 2 lb (1 1/4 qt) Italian mixed vegetables; stir to combine. Pour approximately 7 lb (3 1/4 qt) tomato and chicken mixture over pasta mixture in each pan; stir thoroughly.
- 7 Sprinkle top of each pan with 4 oz (1 cup) shredded mozzarella. Bake 25 to 30 minutes or until thoroughly heated CCP: (165° F. or higher). CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 3, 5 oz (15 tbsp) minced dry garlic may be used.
- 2 In Step 7, if convection oven is used, bake at 350° F., 15 to 20 minutes or until thoroughly heated (165° F. or higher) on high fan, closed vent.

HONEY LEMON CHICKEN BREAST

Yield 100 Portions **Pan Size** 18 x 26 inch sheet pan (4) Pans 375° F.
Each Portion 1 Piece (3 oz) 12 x 20 x 2 1/2 in Stm Table pan (4) Pans 375° F.

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
190 cal	13 g	27 g	3 g	15 %	73 mg	88 mg	0 g	15 mg

Ingredients

	Weight	Measure	Issue
CHICKEN BREAST, SKINLESS, BONELESS THAWED	25 lb		100 ea
HONEY	3 lb	1 qt	
JUICE, LEMON, CONCENTRATE, 3+1, RECONSTITUTED	2 1/8 oz	1 qt	
MUSTARD, PREPARED DIJON	3 oz	1/3 cup	
LEMON RIND, GRATED	1 1/8 oz	1/3 cup	
CURRY POWDER	3/8 oz	1 2/3 tbsp	
GINGER, GROUND	1/3 oz	1 2/3 tbsp	
WATER	1 lb	2 cup	
CORNSTARCH	2 1/4 oz	1/2 cup	

Methods

- 1 CCP: Wash chicken thoroughly under cold running water; drain well.
- 2 Combine honey, lemon juice, dijon mustard, lemon rind, curry and ginger; mix thoroughly. Pour about 2 lb 8 oz (1 qt) honey-lemon mixture over chicken breasts; coat well. CCP: Refrigerate remaining honey mixture at 41° F. or lower for use in Step 4.
- 3 Place 25 coated chicken breasts on each ungreased pan.
- 4 CCP: Bake 50 minutes or until internal temperature reaches 165° F. or higher. Remove chicken to serving pans. CCP: Keep at 140° F. or higher for use in Step 6. Combine drippings with reserved honey-lemon mixture.
- 5 Combine cornstarch and water. Bring honey-lemon mixture to a boil; reduce heat; simmer 2 minutes. Slowly add cornstarch mixture to sauce, stirring constantly. Cook 3 to 5 minutes or until thickened.
- 6 Pour 1 lb 2 oz (2 cups) honey-lemon sauce over chicken in each pan before serving. CCP: Hold at 140° F. or higher for service.

Methods

- 1 Season fish with salt and pepper. Drizzle with oil.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. In a tilt griddle, saute onions, add garlic and mushrooms. Cook for 5 minutes.
- 3 Add soy sauce and 1 cup of lemon juice. Continue to cook into a dark mushroom broth for 3 minutes.
- 4 Broil or bake fish in 400° F. conventional oven on sheet pans for 20 minutes. CCP: Temperature of cooked mixture must reach 145° F. or higher. CCP: Hold at 140° F. for service.
- 5 Place mushrooms on the bottom of 2" line pans. Layer fish on top, garnish with raw scallions and remaining lemon juice. CCP: Hold at 140° F. or above for service.

Notes

- 1 Fish can be any white fleshed fish.
- 2 Boneless, skinless chicken breasts may be substitute.

WHITE FISH WITH MUSHROOMS

Yield 100 Portions
Each Portion 4 oz

Pan Size Tilt Griddle
 Sheet Pans (3) Pans 400° F.

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
130 cal	3 g	24 g	2 g	14 %	65 mg	473 mg	1 g	26 mg

Ingredients

FISH, FILLET, CATCH OF THE MONTH, RAW

Weight**Measure****Issue**

30 lb

SALT

1 2/3 oz

1 tbsp

PEPPER, WHITE, GROUND

1/2 oz

2 tbsp

OIL, CANOLA

1 1/2 oz

3 tbsp

ONIONS, DRY PEELED, CHOPPED

1 lb

3 cup

1 1/8 lb

GARLIC, DEHYDRATED

1 oz

3 tbsp

MUSHROOMS, CANNED, SLICED

13 lb

5 1/2 qt

15 1/2 lb

SOY SAUCE

5 oz

1/2 cup

JUICE, LEMON, FRESH

1 lb

2 cup

ONIONS, GREEN THIN SLICED

1 lb

3 cup

1 1/4 lb

Methods

- 1 Combine peaches, pineapple, juice from fruits, vinegar, cinnamon, parsley, and allspice in a large bowl. Reserve for use in Step 2.
- 2 Rub the pork roasts with salt and pepper. Place roasts in pans so there is at least 3 inches space dividing each roast. Divide the fruit sauce among roasting pans. Cover, roast in a 350° F. oven for 2 1/2 hours, basting with fruit sauce every 45 minutes. If pan dries out, add 2 inches of water, recover, and continue cooking. CCP: Temperature of roast must reach 155° F. or higher.
- 3 Rinse the rice in cool water. Place the rice and water in a steamer, cover and steam for 15 to 20 minutes or until tender. CCP: Hold at 140° F. or higher until service. Slice pork roasts in 1 oz. slices.
- 4 To serve: CCP: Hold pork at 140° F. or higher for service. Place 2 slices of pork with 1/4 cup of the fruit sauce over 1/2 cup rice.

MAMBO PORK ROAST**Yield** 100 Portions**Pan Size** Roasting Pans

(3) Pans 350° F.

Each Portion 4 oz

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
319 cal	30 g	23 g	11 g	33 %	0 mg	231 mg	1 g	11 mg

Ingredients**Weight****Measure****Issue**

PEACHES, CANNED, QUARTERS

7 1/8 lb

3 qt

PINEAPPLE, CANNED, CRUSHED

5 3/4 lb

2 1/2 qt

VINEGAR, RED WINE

1 1/8 lb

2 1/4 cup

CINNAMON, GROUND

1/4 oz

1 tbsp

PARSLEY FLAKES, DEHYDRATED

3/8 oz

1/2 cup

ALLSPICE, GROUND

1/8 oz

1 tsp

PORK LOIN, BLADELESS

31 lb

SALT

1 1/4 oz

2 tbsp

PEPPER, BLACK

1/2 oz

2 tbsp

WATER

2 lb

1 qt

RICE, LONG GRAIN

5 lb

3 qt

WATER, COOL

20 lb

2 1/2 gal

OVEN FRIED TURKEY BACON (PRECOOKED)**Yield** 100 Portions**Pan Size** 18 BY 26-INCH SHEET PAN

(5) Pans 375° F.

Each Portion 2 SLICES

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
38 cal	1 g	5 g	2 g	38 %	0 mg	218 mg	0 g	3 mg

Ingredients**Weight****Measure****Issue**

TURKEY BACON

12 lb

Methods

- 1 Arrange slices in rows (about 2 lb 8 oz per pan) down the length of 18 x 26" sheet pan, with fat edges slightly overlapping lean edges.
- 2 Bake 25 minutes at 375° F. Drain excess fat. Bake additional 5 to 10 minutes or until bacon is slightly crisp. Do not overcook. CCP: Temperature must reach 155° F. or higher for 15 seconds.
- 3 Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 2, if convection oven is used, bake at 325° F. 25 minutes on high fan, open vent. Drain fat. Bake additional 5 to 10 minutes.

GRILLED TURKEY SAUSAGE PATTY (PRE-MADE)**Yield** 100 Portions**Pan Size**

() Pans 350° F.

Each Portion 2 oz.

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
121 cal	0 g	12 g	8 g	58 %	61 mg	413 mg	0 g	0 mg

Ingredients

SAUSAGE, TURKEY

Weight

18 3/4 lb

Measure**Issue****Methods**

- 1 Preheat grill to 350° F.
- 2 Grill 12 minutes or until patties are browned and well done. Turn frequently to ensure even browning. CCP: Cook until internal temperature reaches 165° F. or higher. CCP: Hold for service at 140° F. or higher.

Methods

- 9 To prepare salad plate: Line plate with lettuce, portion 1/2 cup coleslaw and 3/4 cup tuna salad on top of the lettuce. Arrange 2 to 3 carrot sticks and tomato wedges on top of the lettuce. CCP: Refrigerate product at 41° F. or lower.

Notes

- 1 May also garnish the plate with parsley, radishes, pepper rings or fresh fruit (apples, oranges, grapes).

Ingredients

	Weight	Measure	Issue
SUGAR, GRANULATED	3/4 lb	1 3/4 cup	
VINEGAR, DISTILLED OR CIDER	8 oz	1 cup	
LETTUCE, FRESH TORN	6 1/4 lb	1 1/2 gal	6 3/4 lb
CARROTS, FRESH	8 lb	1 1/2 gal	9 3/4 lb
TOMATOES, FRESH	8 lb	1 1/3 gal	8 1/4 lb

Methods

- 1 Tuna salad: Drain tuna and flake. Discard liquid.
- 2 Add eggs, celery, chopped pimientos, and pickles to tuna. Toss lightly until well blended.
- 3 Add salad dressing to tuna mixture. Toss lightly. CCP: Refrigerate product at 41° F. or lower.
- 4 Coleslaw: CCP: Wash vegetables in clean sanitized sink. Trim, wash and prepare cabbage as directed on Recipe No. A-31.
- 5 Reconstitute milk, add salad dressing, pepper, mustard, salt, and sugar; mix well.
- 6 Add vinegar gradually; blend well.
- 7 Pour dressing over cabbage; toss lightly until well mixed.
- 8 CCP: Cover and refrigerate product at 41° F. or lower.

TUNA PLATE TRIO**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 1 Plate

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
243 cal	25 g	30 g	3 g	11 %	125 mg	1545 mg	4 g	97 mg

Ingredients**Weight****Measure****Issue**

TUNA, CANNED	20 lb		26 lb
EGGS HARD COOKED, CHOPPED	3 1/2 lb		35 ea
CELERY, FRESH CHOPPED	10 7/8 lb	11 qt	15 lb
PIMIENTOS CHOPPED	4 oz	5 2/3 tbsp	6 oz
PICKLE RELISH, SWEET	2 1/4 lb	1 1/4 qt	
SALAD DRESSING, FAT FREE	5 lb	2 1/2 qt	
CABBAGE, FRESH	12 lb	19 1/2 qt	15 lb
MILK, NONFAT, DRY	3 1/4 oz	3/4 cup	
WATER, WARM	14 oz	1 3/4 cup	
SALAD DRESSING, FAT FREE	2 lb	1 qt	
PEPPER, BLACK	1/8 oz	2 tsp	
MUSTARD, PREPARED	1 oz	2 tbsp	
SALT	2/3 oz	1 tbsp	

Methods

- 7 Combine parmesan cheese and mozzarella cheese. CCP: Refrigerate cheese mixture at 41° F. or lower.
- 8 Spread 1 cup vegetable sauce on the bottom of each steam table pan to prevent sticking.
- 9 Assembly: First layer: 7 1/2 lasagna noodles; 1 qt cottage cheese mixture; 1 qt 1 cup vegetable sauce; 2 1/4 cups parmesan-mozzarella cheese mixture; Second layer: repeat first layer; Third layer: 7 1/2 lasagna noodles; 2 1/2 cups vegetable sauce.
- 10 Sprinkle 1/2 cup parmesan cheese over each pan of lasagna. Cover with wrap or foil. Bake at 375° F. 50 minutes, or 350° F. convection oven 40 minutes. Bake until bubbling. CCP: Temperature of cooked product must reach 165° F. or higher.
- 11 Remove from oven and allow to set for 15 minutes before serving. Cut each pan 5 x 5 (25 portions per pan). CCP: Hold at 140° F. or higher for serving.

Ingredients

	Weight	Measure	Issue
GARLIC POWDER	1/3 oz	1 tbsp	
BREAD CRUMBS, DRY	1 lb	4 cup	
CHEESE, GRATED, PARMESAN OR ITALIAN STYLE	4 oz	1 cup	
CHEESE, MOZZARELLA SHREDDED, LOWFAT	3 3/4 lb	15 cups	

Methods

- 1 Cook lasagna noodles in a steam jacketed kettle for 10 to 12 minutes, until tender. Drain. Hold in cold water.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. In a small kettle, heat vegetable oil. Add the zucchini, drained mushrooms, and onions. Saute for 3 minutes or until zucchini is slightly tender. Stir in flour, cook 3 minutes. Remove from heat and set aside.
- 3 Place broccoli in a steam table pan and steam for 6 minutes, or until tender. Drain well and set aside.
- 4 In a steam kettle, heat the tomato sauce and tomato paste. Add oregano and garlic powder. Simmer, uncovered for 30 minutes.
- 5 Add the sauteed vegetables and steamed broccoli to the tomato sauce. Stir to combine. Simmer for 10 minutes.
- 6 In a large bowl, combine the cottage cheese, parsley, garlic powder, and bread crumbs. Mix well.

VEGETABLE LASAGNA**Yield** 100 Portions**Pan Size** 12 x 20 x 21 Steam Table Pan

(4) Pans 375° F.

Each Portion 1 Piece (8 oz serving)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
291 cal	36 g	20 g	7 g	23 %	20 mg	866 mg	1 g	189 mg

Ingredients

NOODLES, LASAGNA, UNCOOKED CURL OR FLAT

Weight**Measure****Issue**

5 3/4 lb

OIL, CANOLA

1/4 lb

1/2 cup

SQUASH, FRESH, SUMMER TYPE RAW, SLICED

2 lb

5 cup

2 1/8 lb

MUSHROOMS, CANNED, SLICED WHITE

1 lb

2 cup

1 1/2 lb

ONIONS, DRY PEELED, CHOPPED

1 1/8 lb

3 cup

1 1/4 lb

FLOUR, WHEAT, GENERAL PURPOSE

1/4 lb

1 cup

BROCCOLI CUTS, FROZEN

5 lb

1 1/4 gal

TOMATO SAUCE, CANNED

16 1/8 lb

TOMATO PASTE

4 lb

7 cup

OREGANO, CRUSHED

1/3 oz

3/4 cup

GARLIC POWDER

1/3 oz

1 1/2 tbsps

CHEESE, COTTAGE LOWFAT 2%

16 lb

2 gal

PARSLEY FLAKES, DEHYDRATED

1/4 oz

1/2 cup

Methods

- 1 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Spray a steam jacketed kettle with vegetable spray. Saute onion until translucent. Add garlic, chili powder, and cumin. Cook until aroma is released.
- 2 Add drained beans and simmer for 20 minutes. CCP: Temperature of cooked mixture must reach 140° F. or higher.
- 3 To assemble burritos, place a #8 scoop (4-5 oz) of bean mixture down the center of the tortilla, add 2 tbsp lettuce (1/3 oz), 1 tbsp tomato (3/4 oz) and 3 tbsp grated Monterey jack cheese (1 oz). To roll, turn the lower lip of the burrito up, and roll laterally.
- 4 Wrap each burrito in foil deli papers and place in a pan for service. CCP: Hold at 140° F. or higher for service.
- 5 Serve with 3 tbsp salsa (2 oz) on the side.

VEGETARIAN BURRITO**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 2 Each

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
453 cal	62 g	27 g	13 g	25 %	24 mg	805 mg	7 g	450 mg

Ingredients**Weight****Measure****Issue**

NONSTICK COOKING SPRAY

2 oz

ONIONS, DRY PEELED, CHOPPED

2 lb

1 qt

2 1/4 lb

GARLIC POWDER

1/2 oz

2 tbsps

CHILI POWDER

1 oz

3 tbsps

CUMIN, GROUND

1 oz

4 tbsps

BEANS, PINTO, CANNED, DRAINED

8 lb

1 gal

11 5/8 lb

BEANS, KIDNEY, CANNED LIGHT OR DARK RED, DRAINED

8 lb

1 gal

11 5/8 lb

BEANS, BLACK, DRAINED

8 lb

1 gal

12 lb

TORTILLAS, FROZEN, WHEAT 6 INCH

12 1/2 lb

200 ea

LETTUCE, FRESH RAW, SHREDDED

4 lb

1 gal

7 7/8 lb

TOMATOES, FRESH RAW, DICED

10 lb

1 2/3 gal

10 1/4 lb

CHEESE, MONTEREY JACK REDUCED FAT

10 lb

2 1/4 gal

SALSA

12 lb

1 1/4 gal

Ingredients

GINGER, GROUND

PEPPER, RED, CRUSHED

OIL, CANOLA

Weight

1 oz

1/8 oz

2 oz

Measure

1/4 cup

1 tbsp

1/4 cup

Issue**Methods**

- 1 Combine beef with garlic, soy sauce, ginger, black pepper and red pepper. CCP: Marinate under refrigeration at or below 41° F. for at least 30 minutes.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Combine cabbage, lettuce, bell pepper, carrots, and onion. Lay in bottom of serving pans.
- 3 Slice egg roll wrappers into thin strips and bake in 325° F. convection oven until crisp and golden.
- 4 Combine beef broth, soy sauce, ginger, vegetable oil. CCP: Refrigerate product at 41° F. or lower for use in Step 6.
- 5 Heat grill until hot, sear beef until brown. CCP: Temperature of beef must reach 155° F. or higher.
- 6 CCP: Hold beef at 140° F. or higher for service. Lay warm beef over salad, and pour sauce over. Place toasted egg roll wrappers around the edges. Serve immediately.

THAI BEEF SALAD**Yield** 100 Portions**Pan Size**

() Pans 325° F.

Each Portion 1 1/2 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
239 cal	26 g	19 g	6 g	24 %	44 mg	1099 mg	2 g	53 mg

Ingredients**Weight****Measure****Issue**

BEEF LOIN, STRIP STEAK, BONELESS RAW, SIRLOIN, LEAN

15 lb

16 1/4 lb

GARLIC POWDER

1 1/3 oz

4 tbsp

SOY SAUCE

8 oz

1 cup

GINGER, GROUND

1 oz

1/4 cup

PEPPER, BLACK

1/4 oz

1 tbsp

CABBAGE, FRESH RAW, SHREDDED

8 lb

3 1/2 gal

10 lb

LETTUCE, FRESH ICEBERG, RAW, SHREDDED

8 lb

2 gal

8 5/8 lb

PEPPERS, SWEET, FRESH, GREEN RAW, SLICED

4 lb

12 cup

5 lb

CARROTS, FRESH RAW, SHREDDED

2 lb

8 cup

2 3/4 lb

ONIONS, DRY PEELED, SLICED

2 lb

6 cup

2 1/4 lb

EGG ROLL WRAPPERS

100 ea

BROTH, BEEF STOCK

2 lb

1 qt

SOY SAUCE

10 oz

1 cup

Methods

- 1 In a bowl, mix bread crumbs, lemon juice, onion powder, white pepper, hot pepper sauce and parsley.
- 2 Oil each steam table pan with 2 tbsp oil.
- 3 Place 25 fish portions into each oiled steam table pan.
- 4 Cover each portion with a No. 60 scoop (1 tbsp) low fat yogurt.
- 5 Sprinkle 3 oz cheese, per pan, on top of yogurt.
- 6 Sprinkle 1 tbsp of crumb mixture onto each portion.
- 7 Bake 400° F. in a conventional oven for 25 minutes, or 350° F. 25 minutes convection oven 25 minutes or until fish flakes easily with a fork. CCP: Temperature must reach 145° F. or higher. CCP: Hold for service at 140° F. or higher.

BAKED FISH SCANDIA**Yield** 100 Portions**Pan Size** Steam Table Pan

(4) Pans 350° F.

Each Portion 1 each (4 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
168 cal	6 g	27 g	3 g	19 %	60 mg	176 mg	0 g	84 mg

Ingredients**Weight****Measure****Issue**

BREADCRUMBS

1 lb

1 1/3 qt

JUICE, LEMON, FRESH

3/4 lb

1 1/3 cup

ONION POWDER

1/2 oz

2 tbsps

PEPPER, WHITE, GROUND

1/8 oz

1 tsp

HOT SAUCE

1/8 oz

1 tsp

PARSLEY FLAKES, DEHYDRATED

1/4 oz

2/3 cup

SALAD OIL

1/3 lb

2/3 cup

FISH, FILLET, CATCH OF THE MONTH, RAW

30 lb

YOGURT, LOW FAT, PLAIN

4 lb

2 qt

CHEESE, CHEDDAR, LOWFAT

1 lb

4 cup

Ingredients

	Weight	Measure	Issue
WATER	1/2 lb	1 cup	
TOMATOES, CANNED, DICED DRAINED	2 1/2 lb	5 cup	4 1/2 lb
PARSLEY FLAKES, DEHYDRATED	1 1/3 oz	1 cup	

Methods

- 1 CCP: Thaw chicken under refrigeration at 41° F. or lower. Combine chicken, salt, pepper and vinegar. CCP: Marinate under refrigeration at 41° F. or lower. Remove from cooler and bake on sheet pans, 400° F. conventional oven for 1 hour. CCP: Temperature must reach 165° F. or higher.
- 2 Combine onion, garlic, sugar, rum flavoring, broth, sage, nutmeg and cumin in a sauce pan. Heat until sugar is melted.
- 3 Prepare a slurry with cornstarch and water. Add to sauce and bring to a boil. Reduce heat, simmer and cook for 15 minutes on low.
- 4 Add tomatoes and parsley to sauce and cook on medium heat for 10 minutes. Pour sauce over chicken and serve. CCP: Hold at 140° F. or higher for service.

JAMAICAN RUM CHICKEN

Yield 100 Portions

Pan Size Sheet Pan

() Pans 400° F.

Each Portion 1 Piece

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
149 cal	6 g	18 g	6 g	37 %	46 mg	727 mg	0 g	44 mg

Ingredients

	Weight	Measure	Issue
CHICKEN BREAST, SKINLESS, BONELESS	31 1/4 lb		100 ea
SALT	1 1/3 oz	2 tbsp	
PEPPER, BLACK	3/4 oz	3 tbsp	
VINEGAR, RED WINE	8 oz	1 cup	
ONIONS, DRY PEELED, CHOPPED	2 2/3 oz	1/2 cup	1/8 lb
GARLIC POWDER	2/3 oz	2 tbsp	
SUGAR, BROWN	1 1/4 oz	2 1/2 cup	
FLAVORING, RUM	2 oz	1/4 cup	
BROTH, CHICKEN STOCK	2 lb	1 qt	
SAGE, GROUND	1/8 oz	1 tbsp	
NUTMEG, GROUND	1/3 oz	1 tbsp	
CUMIN, GROUND	1/3 oz	1 tbsp	
CORNSTARCH	2 1/3 oz	1/2 cup	

Methods

- 4 For sauce, heat oil with pepper and paprika. Add broth and salt, bring to a simmer. Combine water and cornstarch. Add to sauce, and heat until thickened. To assemble, place onion mixture on bottom of pans, place rolls on top, glaze with sauce. CCP: Hold at 140° F. or higher for service.

Notes

- 1 Any white flesh fish fillet can be substituted for catfish.

Ingredients

PAPRIKA, GROUND

Weight**Measure****Issue**

1/4 oz

1 tbsp

BROTH, CHICKEN STOCK

2 lb

1 qt

SALT

1/3 oz

1 tsp

WATER

1 lb

1 cup

CORNSTARCH

2 oz

1/4 cup

Methods

- 1 CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Combine spinach, beaten egg whites, lemon juice, and nutmeg. CCP: Refrigerate product at 41° F. or lower for use in Step 2.
- 2 Lay fish fillets out on a cutting board, place 2 tbsp spinach mixture in the center of fish, and roll. Arrange rolls in baking pans, 2 inches apart. Fill bottom of pans with chicken broth, to a depth of 1/2 inch. Cover and steam in 350° F. convection oven for 15 minutes or until cooked through. CCP: Temperature of mixture must reach 165° F. or higher.
- 3 Saute onions in vegetable spray, season with sugar and pepper. Add soy sauce, and remove from heat.

ROLLED FISH IN RED PEPPER GLAZE**Yield** 100 Portions**Pan Size**

() Pans 350° F.

Each Portion 1 Each

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
134 cal	4 g	15 g	7 g	44 %	31 mg	432 mg	1 g	74 mg

Ingredients**Weight****Measure****Issue**

SPINACH, FROZEN CUT OR WHOLE LEAF

6 lb

12 cup

EGG WHITES, FROZEN FRESH/EACH

6 oz

2/3 cup

5 ea

JUICE, LEMON, FRESH

1 1/2 oz

3 tbsp

NUTMEG, GROUND

1/4 oz

1 tbsp

CATFISH FILLETS

32 lb

BROTH, CHICKEN STOCK

2 lb

1 qt

ONIONS, DRY PEELED, RAW, SLICED

10 lb

5 qt

11 3/8 lb

NONSTICK COOKING SPRAY

2 oz

SUGAR, GRANULATED REFINED WHITE

3/4 oz

2 tbsp

PEPPER, BLACK

1/4 oz

1 tbsp

SOY SAUCE

10 oz

1 cup

SALAD OIL

1/2 oz

1 tbsp

PEPPER, RED, CRUSHED

3 oz

2 tbsp

Methods

- 4 CCP: Wash vegetables thoroughly in clean, sanitized sink. Add onion, bell pepper, diced celery, broccoli, diced squash, diced zucchini, mushrooms, parsley and tomato to the sauce. Divide pasta among serving pans, and pour sauce over the pasta. Sprinkle with cheese and serve. CCP: Hold at 140° F. or higher for service.

Ingredients

	Weight	Measure	Issue
BROCCOLI, FRESH RAW, FLORETS	2 lb	4 cup	4 1/2 lb
SQUASH, FRESH, SUMMER TYPE RAW	1 lb	4 cup	1 1/8 lb
SQUASH, FRESH, ZUCCHINI, RAW	1 lb	3 1/4 cup	1 1/8 lb
MUSHROOMS, FRESH SLICED	2 lb	10 cup	2 lb
PARSLEY FLAKES, DEHYDRATED	3 oz	5 1/4 cup	
TOMATOES, CANNED, DICED DRAINED	4 lb	8 cup	6 3/4 lb
CHEESE, GRATED, PARMESAN OR ITALIAN STYLE GRATED	4 oz	2 cup	

Methods

- 1 Cook rotini in a steam-jacketed kettle for 10 to 12 minutes, or until tender. Drain. Fold in 2 oz of olive oil to prevent sticking.
- 2 In a large sauce pan add remaining 2 oz of oil. Add flour, mix, cook for 3 minutes. Slowly add broth while stirring. Add milk, bring to a boil. Reduce heat and simmer 15 minutes. CCP: Temperature of cooked mixture must reach 145° F. or higher.
- 3 Add garlic, oregano, basil, salt and pepper to the sauce.

PASTA PRIMAVERA**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 1 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
226 cal	41 g	9 g	3 g	10 %	2 mg	266 mg	2 g	110 mg

Ingredients**Weight****Measure****Issue**

PASTA, ROTINI	12 lb		
SALAD OIL	3/8 oz	1/2 cup	
FLOUR, WHEAT, GENERAL PURPOSE	1/4 lb	1 cup	
BROTH, CHICKEN STOCK	2 lb	1 qt	
EVAPORATED MILK, SKIM, CANNED	4 1/2 lb	2 qt	
GARLIC POWDER	3/4 oz	3 tbsp	
OREGANO, CRUSHED	1/4 oz	1 tbsp	
BASIL, SWEET, CRUSHED	1/4 oz	1 tbsp	
SALT	1 1/2 oz	2 tbsp	
PEPPER, BLACK	1/2 oz	2 tbsp	
ONIONS, DRY PEELED, CHOPPED	2 lb	6 cup	2 1/4 lb
PEPPERS, SWEET, FRESH, GREEN RAW	2 lb	6 cup	2 1/2 lb
CELERY, FRESH RAW, CHOPPED	1 lb	1 qt	1 1/4 lb

Ingredients

NOODLES, EGG RIBBON OR BOW SHAPED, DRY

Weight

8 lb

Measure**Issue**

WATER

72 lb

8 gal

PARSLEY FLAKES, DEHYDRATED

2 oz

2 cup

ONIONS, GREEN SLICED

5 1/3 oz

1 cup

Methods

- 1 CCP: Thaw diced turkey under refrigeration at 41° F. or below. Saute turkey in a lightly greased steam jacketed kettle. Cook until slightly browned, remove from pan. CCP: Temperature must reach 165° F. or higher. CCP: Hold at 140° F. or higher for use in Step 4.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add onion, bell pepper, and garlic to kettle. Saute until onions are translucent. Add mushrooms and saute 5 more minutes. Sprinkle flour over vegetables, stir, saute for one minute.
- 3 Add tomatoes, paprika, poultry seasoning, salt and pepper. Saute 5 minutes.
- 4 Return turkey back into the pan, add milk and stir well. CCP: Hold at 140° F. or higher for service.
- 5 Bring a kettle of water to boil. Add noodles and cook until soft. Drain pasta and toss in parsley and green onions. Serve turkey sauce over pasta.

RUSSIAN TURKEY STEW**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 1 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
320 cal	39 g	24 g	8 g	22 %	37 mg	841 mg	2 g	218 mg

Ingredients**Weight****Measure****Issue**

NONSTICK COOKING SPRAY

1 oz

TURKEY, BONELESS, FROZEN 1 INCH CUBES

18 lb

ONIONS, DRY PEELED, CHOPPED

5 lb

3 3/4 qt

5 3/8 lb

PEPPERS, SWEET, FRESH, GREEN RAW, CHOPPED

2 lb

6 cup

2 1/2 lb

GARLIC POWDER

1 2/3 oz

5 tbsps

MUSHROOMS, FRESH SLICED

3 lb

6 cup

3 5/8 lb

FLOUR, WHEAT, GENERAL PURPOSE

6 1/2 oz

1 cup

SALT

1 1/3 oz

2 tbsps

TOMATOES, CANNED, DICED

4 lb

8 cup

6 1/8 lb

PAPRIKA, GROUND

3 oz

3/4 cup

POULTRY SEASONING

1 1/3 oz

1/2 cup

PEPPER, BLACK

1/2 oz

2 tbsps

EVAPORATED MILK, SKIM, CANNED

4 lb

1 gal

Notes

- 1 In Step 2, 7 lb frozen butternut squash cubes may be used. Add with pepper-onion blend in Step 4.
- 2 In Step 3, 5 lb prepared fresh cauliflower florets may be used. Add in Step 2.
- 3 In Step 3, 5 lb fresh peeled 1/4 inch sliced carrots (6 lb 1 oz A.P.) may be used. Add in Step 2.
- 4 In Step 4, 5 lb frozen sliced zucchini or summer squash may be used.
- 5 In Step 4, 12 lbs frozen pepper and onion fajita blend may be used.

Methods

- 3 Add chick peas, applesauce, cauliflower, carrots, tomatoes, raisins, curry powder, salt, cumin, and onion. Stir well. Bring to a boil; reduce heat; simmer 7 minutes. Stir occasionally.
- 4 Add pepper and zucchini; return to a simmer. Simmer 9 to 11 minutes or until all vegetables are tender. Stir occasionally.
- 5 Add peas; stir; simmer 3 minutes or until peas are heated through. CCP: Hold for service at 140° F. or higher.
- 6 Combine rice, water and salt. Bring to a boil; stir; cover tightly; simmer 25 minutes or until most of water is absorbed. Do not stir.
- 7 Remove from heat; transfer to shallow pans. Cover. CCP: Hold for service at 140° F. or higher.
- 8 Serve 1 1/2 cups vegetable curry over 1 cup rice.

Ingredients

	Weight	Measure	Issue
CUMIN, GROUND	1/2 oz	1 2/3 tbsp	
PEPPERS, SWEET, FRESH, GREEN OR RED, SLICED 1/2 INCH STRIPS	8 lb	2 gal	9 3/4 lb
ONIONS, DRY SLICED 1/2 INCH STRIPS	4 lb	1 gal	4 3/8 lb
SQUASH, FRESH, ZUCCHINI, RAW TRIMMED, CUT 1/2, LENGTHWISE, 1/2 INCH SLICE	5 lb	1 gal	
PEAS, FROZEN	4 lb	3 1/2 qt	
RICE, BROWN, LONG GRAIN, RAW	12 3/4 lb	7 2/3 qt	
WATER	32 lb	4 gal	
SALT	2 2/3 oz	1/4 cup	

Methods

- 1 Prepare vegetable stock according to package directions. Drain the diced tomatoes, save the juice, set tomatoes aside. Reconstitute the vegetable base using the reserved juice from the tomatoes and adding water.
- 2 CCP: Wash vegetables thoroughly in a clean sanitized sink. In a steam jacketed kettle or stock pot, add vegetable broth, potatoes and squash, bring to a boil. Cover, cook 8 minutes or until potatoes are tender.

VEGETABLE CURRY WITH RICE

Yield 100 Portions **Pan Size** Steam Jacketed Kettle **()** Pans ° F.
Each Portion 1 1/2 Cups Curry (12 3/4 oz) & 1 Cup Rice

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
446 cal	94 g	13 g	4 g	7 %	0 mg	585 mg	9 g	108 mg

Ingredients**Weight****Measure****Issue**

BROTH, VEGETABLE	18 3/4 lb		
POTATO, WHITE, FRESH PARED, 1 INCH PIECES	12 lb	8 3/4 qt	14 3/4 lb
SQUASH, BUTTERNUT, FRESH PARED AND SEEDED, CUBED 1 INCH	7 lb	1 1/4 gal	8 1/3 lb
PEAS, CHICK, CANNED DRAINED	8 7/8 lb	1 3/8 gal	13 3/4 lb
APPLESAUCE, CANNED	6 3/4 lb	3 1/8 qt	
CAULIFLOWER, FROZEN PARTIALLY THAWED	5 lb	1 1/8 gal	
CARROTS, SLICES, FROZEN	5 lb	1 1/8 gal	
TOMATOES, CANNED, DICED DRAINED	3 3/4 lb	1 7/8 qt	6 3/8 lb
RAISINS	1 1/4 lb	7/8 qt	
CURRY POWDER	10 2/3 oz	2 7/8 cup	
GARLIC POWDER	2 3/8 oz	2 7/8 cup	
SALT	7/8 oz	1 1/3 tbs	

Methods

- 6 Shape into 100-4 3/4 oz balls (1-No. 6 scoop); place 20 balls on each sheet pan. Cover with parchment paper; flatten into patties by pressing down with another sheet pan to a thickness of 1/2 inch. CCP: Refrigerate at 41° F. or lower until ready to grill.
- 7 Grill patties on lightly sprayed griddle 4 to 5 minutes per side or until golden brown. CCP: Internal temperature must reach 155° F. or higher. CCP: Hold for service at 140° F.
- 8 Serve with 1 oz (2 tbsp) oriental sauce.

Notes

- 1 In Step 1, 13 oz (1 1/2 cups) bottled lime juice may be used.
- 2 In Step 5, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- 3 In Step 5, 1 1/8 oz (1/4 cup) garlic powder may be used.
- 4 In Step 7, the patties may be baked in a 350° F. convection oven 20 minutes. CCP: Internal temperature must reach heated to 155° F. or higher on high fan, closed vent.

Ingredients

	Weight	Measure	Issue
EGG SUBSTITUTE REDUCED CHOLESTEROL, THAWED	4 1/8 lb	2 qt	
ONIONS, DRY PEELED, FINELY CHOPPED	3 lb	2 qt	3 1/2 lb
CELERY, FRESH TRIMMED, FINELY CHOPPED	2 2/3 lb	2 qt	3 3/4 qt
HORSERADISH, PREPARED	8 1/2 oz	7/8 cup	
GARLIC, DRY PEELED, MINCED	3 3/4 oz	2/3 cup	4 oz

Methods

- 1 Combine water, soy sauce, lime juice, brown sugar, garlic powder, ginger and red pepper. Bring to a boil. Reduce heat.
- 2 Combine water and cornstarch. Blend until smooth. Add to sauce mixture slowly while stirring. Simmer 3 minutes or until thickened.
- 3 Add green onions and peanuts. Stir well. CCP: Hold at 140° F. for use in Step 8.
- 4 Drain tuna; place drained tuna in a mixer bowl. Flake tuna on low speed about 30 seconds or until tuna chunks begin to flake.
- 5 Add bread crumbs, eggs, onions, celery, horseradish and garlic. Mix 2 minutes at low speed or until ingredients are combined. Do not overmix.

ORIENTAL TUNA PATTIES

Yield 100 Portions Pan Size Griddle () Pans 350° F.
 Each Portion 1 Pattie (4 1/2 oz) & 2 Tbsp Sauce

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
208 cal	21 g	22 g	4 g	16 %	25 mg	657 mg	2 g	73 mg

Ingredients

Weight

Measure

Issue

WATER	3 lb	1 1/2 qt	
SOY SAUCE LIGHT	14 1/4 oz	1 1/2 cup	
JUICE, LIME, FROZEN, UNSWEETENED THAWED	3/4 oz	1 1/2 cup	
SUGAR, BROWN PACKED	5 5/8 oz	3/4 cup	
GARLIC POWDER	5/8 oz	2 tbsp	
GINGER, GROUND	3/8 oz	2 tbsp	
RED PEPPER, GROUND		1 tsp	
WATER	1 lb	2 cup	
CORNSTARCH	4 1/2 oz	1 cup	
ONIONS, GREEN TRIMMED, SLICED 1/4 INCH	8 oz	2 2/3 cup	9 1/2 oz
PEANUTS, SHELLLED CHOPPED	8 oz	1 1/2 cup	
TUNA, CANNED SOLID WHITE, DRAINED, FLAKED	15 3/8 lb	2 7/8 gal	20 3/4 lb
BREAD CRUMBS, SOFT	5 lb	1 5/8 gal	

Methods

- 9 Sprinkle 12 oz (1 1/2 cups) cheese evenly over each pan.
- 10 Let stand 10 to 15 minutes to allow filling to firm and cheese to melt.
- 11 Cut 3 by 4. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 3, 4 1/3 oz (1 1/3 cups) dehydrated onions and 2 2/3 oz (2 cups) dehydrated sweet peppers or 1 lb frozen, diced green peppers may be used. See Recipe No. A-11.
- 2 In Step 4, 10 tbsp (3 1/2 oz) minced dry garlic may be used. Saute with turkey, onions and peppers in Step 3.
- 3 In Step 8, if convection oven is used, bake at 325° F. 50 to 60 minutes on low fan, open vent.
- 4 In Step 4, 7 lb canned whole kernel corn may be used.
- 5 In Step 4, 7 lb 5 oz canned, ripe, whole, pitted olives, drained and chopped may be used.

Ingredients

	Weight	Measure	Issue
SALT	7/8 oz	1 1/3 tbsp	
RED PEPPER, GROUND	1/4 oz	1 tbsp	
CHEESE, CHEDDAR SHREDDED, LOW FAT	3 lb	3 qt	

Methods

- 1 Mix cornmeal, chili powder and salt together; gradually stir into water. Bring to a boil.
- 2 Reduce heat; simmer 25 minutes, stirring frequently until a stiff paste is formed. Set aside for use in Step 5.
- 3 Cook turkey with onions and peppers until turkey loses its pink color, stirring to break apart. CCP: Temperature must reach 165° F. or higher. Drain or skim off excess fat.
- 4 Add tomatoes, corn, olives, chili powder, cumin, salt, garlic powder and red pepper to turkey mixture; simmer 15 minutes, stirring frequently. CCP: Hold at 140° F. or higher for use in Step 6.
- 5 Spread 1 lb 4 oz (2 1/3 cups) cornmeal paste over bottom and sides of each greased pan to form a thin crust.
- 6 Pour 4 lb 4 oz (2 qt) meat mixture over crust in each pan.
- 7 Spread 2 lb 8 oz (4 2/3 cups) cornmeal paste evenly over meat mixture in each pan.
- 8 Bake 50 to 60 minutes; remove from oven.

TAMALE PIE (TURKEY)

Yield 100 Portions **Pan Size** 12 BY 20 BY 2 1/2-IN STM TABLE PAN (8) Pans 375° F.
Each Portion 1 SQUARE (9 1/2 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
327 cal	37 g	21 g	11 g	30 %	53 mg	832 mg	4 g	186 mg

Ingredients

Weight **Measure** **Issue**

CORN MEAL YELLOW	7 lb	1 1/3 gal	
CHILI POWDER	4 1/4 oz	1 cup	
SALT	3 oz	4 2/3 tbsp	
WATER, BOILING	24 lb	3 gal	
TURKEY, GROUND THAWED	16 lb		
ONIONS, DRY PEELED, CHOPPED	2 lb	1 1/2 qt	2 1/4 lb
PEPPERS, SWEET, FRESH, GREEN FINELY CHOPPED	1 lb	2 3/4 cup	1 1/4 lb
TOMATOES, CANNED DICED	12 3/4 lb	1 1/2 gal	
CORN, CANNED, WHOLE KERNEL DRAINED	6 3/8 lb	1 gal	9 5/8 lb
OLIVES, RIPE, SLICED DRAINED	3 1/4 lb	2 3/4 qt	7 1/4 lb
CHILI POWDER	4 1/4 oz	1 cup	
CUMIN, GROUND	1 1/2 oz	6 tbsp	
GARLIC POWDER	1 oz	3 1/3 tbsp	

BAKED TURKEY SAUSAGE LINKS

Yield 100 Portions

Pan Size 18 BY 26-INCH SHEET PAN

(3) Pans 400° F.

Each Portion 2 LINKS

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
58 cal	0 g	6 g	4 g	58 %	23 mg	194 mg	0 g	5 mg

Ingredients

TURKEY SAUSAGE LINKS

Weight

12 1/2 lb

Measure

Issue

200 ea

Methods

- 1 Place sausage links on each sheet pan.
- 2 Bake 30 minutes or CCP: until an internal temperature of 165° F. or higher is reached. Turn after 10 minutes.
- 3 CCP: Hold for service at 140° F. or higher.

Notes

- 1 If convection oven is used, bake at 350° F. 10 minutes or CCP: until an internal temperature of 165° F. or higher is reached on high fan, closed vent. Turn after 5 minutes. CCP: Hold for service at 140° F. or higher.

GRILLED TURKEY SAUSAGE LINKS**Yield** 100 Portions**Pan Size** GRIDDLE

() Pans 350° F.

Each Portion 2 LINKS

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
58 cal	0 g	6 g	4 g	58 %	23 mg	194 mg	0 g	5 mg

Ingredients

TURKEY SAUSAGE LINKS

Weight

12 1/2 lb

Measure**Issue**

200 ea

Methods

- 1 Grill 12 minutes or CCP: until internal temperature reaches 165° F. or higher.
- 2 Turn frequently to ensure even browning.
- 3 CCP: Hold for service at 140° F. or higher.

Methods

8 Pour 3 lb 12 oz (1 3/4 qt) gravy over rabbits in each pan. CCP: Hold at 140° F. or higher for service.

Notes

1 In Step 2, 8 oz (2 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.

Ingredients

	Weight	Measure	Issue
CLOVES, GROUND	1/8 oz	2 tsp	
BAY LEAVES, WHOLE			8 ea
WATER	2 lb	1 qt	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	1 1/8 lb	4 1/2 cup	

Methods

- 1 Wash rabbit; remove giblets and excess fat.
- 2 Heat oil in steam-jacketed kettle or stock pot. Add rabbit; stir well to coat rabbit. Add onions, salt, garlic powder and pepper; cook 30 minutes or until rabbit is browned. CCP: Temperature must reach 165° F. or higher. Stir occasionally.
- 3 Combine water, tomato paste, vinegar, carrots, sugar, mustard flour, cloves and bay leaves.
- 4 Pour mixture over rabbits; bring to a boil; reduce heat; cover; simmer 35 minutes or until tender. CCP: Temperature must reach 165° F. or higher.
- 5 Remove rabbit and bay leaves. Reserve 14 lb 8 oz (1 3/4 gal) of stock for use in Step 6. Arrange 25 portions in each steam table pan. CCP: Hold at 140° F. or higher.
- 6 Combine water and flour to make a slurry.
- 7 Bring stock to a boil; add flour mixture; simmer 5 minutes or until thickened, stirring constantly.

BRAISED RABBIT**Yield** 100 Portions**Pan Size** STEAM JACKETED KETTLE**Each Portion** 2 PIECES (8 1/2 OUNCES)

12 BY 20 BY 4-INCH STEAM TABLE

(4) Pans

PLUS 1/3 CUP GRAVY (2 1/2 OZ)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
418 cal	12 g	52 g	17 g	37 %	144 mg	427 mg	1 g	49 mg

Ingredients

	Weight	Measure	Issue
RABBIT, CUT-UP, READY TO COOK THAWED	70 lb		
ONIONS, DRY PEELED, SLICED, 1/8 INCH	4 lb	1 gal	4 3/8 lb
SALAD OIL	7 2/3 oz	1 cup	
SALT	3 1/4 oz	5 tbsp	
PEPPER, BLACK	1/2 oz	2 tbsp	
GARLIC POWDER	5/8 oz	2 tbsp	
WATER	22 lb	2 3/4 gal	
TOMATO PASTE	2 7/8 lb	1 1/4 qt	
VINEGAR	2 1/8 lb	1 qt	
CARROTS, FRESH PEELED, SLICED, 1/8 INCH	2 lb	1 3/4 qt	2 3/8 lb
SUGAR, BROWN PACKED	11 1/8 oz	1 1/2 cup	
MUSTARD FLOUR	1 oz	5 tbsp	

Methods

- 7 Add spinach and stock; bring to a boil stirring. Reduce heat; slowly add cornstarch mixture, stirring constantly about 5 minutes or until slightly thickened.
- 8 Add green onions, lemon juice and rotini, stirring until ingredients are well distributed. Bring to serving temperature (CCP: 165° F. or higher). Transfer to serving pans. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 1, 2/3 oz (2 tbsp) garlic powder may be used.
- 2 In Step 1, 2 lb 5 oz fresh lemons A.P. will yield 1 oz grated lemon rind; in Steps 1 and 8, 4 lb 8 oz fresh lemons A.P. will yield 1 lb 15 oz (3 1/2 cups) lemon juice.
- 3 In Step 2, 16 lb tempered boneless skinless chicken breasts may be used. Cut into 1/2 by 1/2 by 2 to 3 inch strips.
- 4 In Step 3, 12 lb of other small sized pasta such as penne, bowties, shells or thin spaghetti (broken in half) may be used. Portion size may vary according to the type of pasta that is used.

Ingredients

	Weight	Measure	Issue
SPINACH, FROZEN THAWED	9 lb	1 5/8 gal	
ONIONS, GREEN TRIMMED, SLICED, 1/4 INCH	2 1/4 lb	3 qt	2 2/3 lb
JUICE, LEMON, FRESH	1 3/8 lb	2 1/2 cup	

Methods

- 1 Combine soy sauce, lemon juice, garlic, pepper and lemon rind. Mix well.
- 2 CCP: Thaw turkey under constant refrigeration at unit temperature of 41° F. or lower. Remove skin. Slice tempered turkey into 1/2 inch slices; cut slices into 1/2 inch strips; cut to 2 to 3-inch lengths (about 1/2 oz). Add marinade. Toss to coat turkey evenly. CCP: Cover; marinate under refrigeration. CCP: Refrigerate product at 41° F. or lower for use in Step 6.
- 3 Bring water to a boil; add salt. Slowly add rotini while stirring until water boils again. Cook 12 to 13 minutes or until almost tender, stir occasionally. Drain. Rinse in cold water. Drain thoroughly. CCP: Hold at 140° F. or higher for use in Step 8.
- 4 Dissolve cornstarch in water. Set aside for use in Step 7.
- 5 Prepare chicken stock according to package directions.
- 6 Spray steam jacketed kettle or tilt fry pan with nonstick spray. Add turkey and marinade. Stir-cook until turkey is no longer pink. CCP: 165° F. internal temperature or higher for about 5 minutes.

GREEK LEMON TURKEY PASTA**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 1 1/3 Cup (11 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
319 cal	49 g	25 g	3 g	9 %	44 mg	874 mg	0 g	86 mg

Ingredients**Weight****Measure****Issue**

SOY SAUCE

10 1/8 oz

1 cup

JUICE, LEMON, FRESH

8 5/8 oz

1 cup

GARLIC, DRY PEELED, MINCED

2 1/8 oz

6 tbsp

PEPPER, BLACK

1 2/3 oz

7 tbsp

LEMON RIND, GRATED

1 oz

4 2/3 tbsp

TURKEY, BONELESS, FROZEN TEMPERED

16 lb

WATER

64 lb

8 gal

SALT

2 1/2 oz

1/4 cup

MACARONI, ROTINI

12 lb

4 1/2 gal

WATER

1 1/4 lb

2 1/2 cup

CORNSTARCH

9 oz

2 cup

BROTH, CHICKEN STOCK

20 3/4 lb

2 1/2 gal

NONSTICK COOKING SPRAY

1/2 oz

Methods

- 1 Combine mustard, apple juice, salad dressing and onions in mixer bowl. Beat at low speed 30 seconds. Beat at medium speed 1 minute or until well blended. CCP: Refrigerate product at 41° F. or lower for use in Step 3.
- 2 Combine crumbs and parsley.
- 3 Lightly spray each pan with nonstick cooking spray.
- 4 Dip chops in mustard mixture. Dredge in bread crumb mixture.
- 5 Place 20 chops on each pan. Bake 50 to 55 minutes or until chops are tender and well done. CCP: Temperature must reach 155° F. or higher. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 5, if convection oven is used, bake at 350° F. for 30 minutes or until chops are tender and well done. CCP: An internal temperature of 155° F. or higher must be reached, on high fan, closed vent.

DIJON BAKED PORK CHOPS**Yield** 100 Portions**Pan Size** 18 x 26 inch Sheet Pan**(5) Pans** 400° F.**Each Portion** 1 Chop (4 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
305 cal	15 g	25 g	15 g	45 %	78 mg	883 mg	1 g	45 mg

Ingredients**Weight****Measure****Issue**

MUSTARD, PREPARED DIJON

4 7/8 lb

2 1/4 qt

JUICE, APPLE, CANNED

1 1/8 lb

1 7/8 cup

SALAD DRESSING, FAT FREE

1 1/8 lb

2 cup

ONIONS, DRY PEELED, MINCED

13 1/3 oz

2 cup

14 3/4 oz

BREAD CRUMBS, DRY

3 1/2 lb

3 1/2 qt

PARSLEY FLAKES, DEHYDRATED

5/8 oz

1 cup

NONSTICK COOKING SPRAY

7/8 oz

PORK, CHOPS, BONELESS THAWED

25 lb

100 ea

Notes

- 1 In Step 2, 10 lb dry black beans and 4 gal water may be used. Follow Steps 1 through 5 of Recipe No. Q00300, Boston Baked Beans.
- 2 In Step 2, 8 oz (1 qt) chopped, fresh, cilantro (10 2/3 oz A.P.) may be used. Add after baking in Step 5. Stir 1 2/3 oz (3/4 cup) cilantro into each pan before serving.
- 3 In Step 5, if a convection oven is used, bake at 350° F. 1 hour or until thoroughly heated. (CCP: 140° F. or higher).
- 4 In Step 7, cut each lime into 8 wedges.
- 5 In Step 1, 25 lb fresh sweet potatoes (31 lb A. P.) may be used. Cook 10-15 minutes or until tender.

Ingredients

LIMES, FRESH WEDGES

Weight

1 7/8 lb

Measure**Issue**

13 ea

Methods

- 1 Drain potatoes; cut into 3/4 inch pieces. Set aside for use in Step 4.
- 2 Combine beans, corn, onions, water, jalapeno peppers, cumin, garlic powder, salt, dry cilantro and black pepper.
- 3 Place 9 lb 9 oz (4 1/4 qt) mixture into each pan.
- 4 Add 5 lb 5 oz (9 3/4 cups) sweet potatoes to each pan. Gently fold potatoes into bean and corn mixture to evenly distribute ingredients.
- 5 Cover; Bake at 400° F. 1 hour 15 minutes or until thoroughly heated. CCP: Temperature must reach 140° F. or higher.
- 6 CCP: Hold for service at 140° F. or higher.
- 7 Serve each portion with lime wedges.

SOUTHWESTERN SWEET POTATOES, BLACK BEANS AND CORN

(CANNED SWEET POTATOES – OVEN METHOD)

Yield 100 Portions **Pan Size** 12 X 20 X 2 1/2 INCH STEAM TABLE (5) Pans 400° F.
Each Portion 1 1/4 Cups (10 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
259 cal	57 g	8 g	2 g	5 %	0 mg	615 mg	8 g	81 mg

Ingredients

	Weight	Measure	Issue
POTATO, SWEET, CANNED DRAINED	25 3/4 lb	3 1/2 gal	40 1/2 lb
BEANS, BLACK, DRAINED CANNED, RINSED	20 1/4 lb	2 7/8 gal	34 3/8 lb
CORN, FROZEN, WHOLE KERNEL THAWED	14 lb	2 3/8 gal	
ONIONS, DRY PEELED, CHOPPED	8 lb	1 1/2 gal	8 7/8 lb
WATER	4 lb	2 qt	
PEPPERS, JALAPENO DRAINED, FINELY CHOPPED	14 7/8 oz	1 3/4 cup	2 lb
CUMIN, GROUND	5 oz	1 1/4 cup	
GARLIC POWDER	3 1/2 oz	3/4 cup	
SALT	1 1/4 oz	2 tbsps	
CILANTRO, DRY	7/8 oz	7/8 cup	
PEPPER, BLACK	3/4 oz	3 tbsps	

Ingredients

LIMES, FRESH WEDGES

Weight

1 7/8 lb

Measure**Issue**

13 ea

Methods

- 1 Lightly spray steam jacketed kettle or tilting fry pan with non-stick spray.
- 2 Add onions; stir; cover; cook 5 minutes or until tender, stirring occasionally.
- 3 Add potatoes, water, jalapenos, cumin, garlic powder, salt and pepper. Stir; cover; cook 7 to 10 minutes or until potatoes are almost tender.
- 4 Add beans and corn; stir; cover; cook 15 minutes or until thoroughly heated, stirring occasionally. CCP: Internal temperature of mixture must reach 140° F. or higher.
- 5 Add cilantro; stir. Transfer to serving pans. CCP: Hold for service at 140° F. or higher.
- 6 Serve each portion with lime wedge.

Notes

- 1 In Step 4, 10 lb dry black beans and 4 gal water may be used. Follow Steps 1 through 5 of Recipe No. Q00300, Boston Baked Beans.
- 2 In Step 3, 25 lb fresh sweet potatoes (31 lb A.P.) may be used. Cook 10-15 minutes or until tender.
- 3 In Step 6, cut each lime into 8 wedges.

SOUTHWESTERN SWEET POTATOES, BLACK BEANS AND CORN**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 1 1/4 Cups (11 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
274 cal	60 g	9 g	2 g	5 %	0 mg	578 mg	11 g	88 mg

Ingredients**Weight****Measure****Issue**

NONSTICK COOKING SPRAY

1/2 oz

ONIONS, DRY PEELED, CHOPPED

8 lb

1 1/2 gal

8 7/8 lb

POTATO, SWEET, FROZEN PARTIALLY THAWED, CUBED
3/4 INCH

25 lb

3 2/3 gal

WATER

6 lb

3 qt

PEPPERS, JALAPENO DRAINED, FINELY CHOPPED

14 7/8 oz

1 3/4 cup

2 lb

CUMIN, GROUND

5 oz

1 1/4 cup

GARLIC POWDER

3 1/2 oz

3/4 cup

SALT

1 1/4 oz

2 tbsps

PEPPER, BLACK

3/4 oz

3 tbsps

BEANS, BLACK, DRAINED CANNED, RINSED

20 1/4 lb

2 7/8 gal

34 1/2 lb

CORN, FROZEN, WHOLE KERNEL THAWED

14 lb

2 3/8 gal

CILANTRO, DRY

7/8 oz

7/8 cup

Notes

- 1 Grill temperature should be 400° F.; Higher temperatures will cause scorching.
- 2 Strips should be turned frequently to prevent scorching due to the sugar content of the marinade.
- 3 In Step 6, brown beef strips in batches. Use 2 lbs 2 oz (6 cups) onions and pepper mixture for 6 lb 12 oz. of beef strips.

Methods

- 1 Combine water, pineapple juice, soy sauce, ginger, pepper, and garlic; mix well. Divide teriyaki sauce in half; CCP: Refrigerate 3 lb 14 oz (1 3/4 qt) sauce at 41° F. or lower for use in Step 3 and 4.
- 2 CCP: Thaw beef under constant refrigeration at unit temperature of 41° F. or lower. Cut beef into 1/4 inch thin slices; cut slices into 1/2 inch strips, 3 to 4 inches long.
- 3 Pour 3 lb 14 oz (1 3/4 qt) teriyaki sauce over beef strips. CCP: Cover; marinate under refrigeration. Refrigerate product at 41° F. or lower. Drain well.
- 4 Bring reserved teriyaki sauce to a boil. Combine cornstarch and water; add to teriyaki sauce. Simmer 5 minutes or until thickened. CCP: Hold at 140° F. or higher for use in Step 7.
- 5 CCP: Wash vegetables thoroughly in a clean sanitized sink. Saute onions and peppers about 2 minutes or until almost transparent. Set aside for use in Step 7.
- 6 Combine beef strips with sauteed onions and peppers. Brown 1 to 2 minutes on lightly greased griddle, to desired degree of doneness turning frequently. CCP: 155° F. or higher.
- 7 Pour thickened teriyaki sauce over beef mixture. CCP: Hold at 140° F. or higher for service.

TERIYAKI BEEF STRIPS**Yield** 100 Portions**Pan Size** Griddle

400° F.

Each Portion 2/3 Cups (5 ounces)

12 x 20 x 4 in steam table (solid)

(4) Pans

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
192 cal	7 g	24 g	7 g	34 %	70 mg	569 mg	1 g	15 mg

Ingredients**Weight****Measure****Issue**

WATER

2 lb

1 qt

JUICE, PINEAPPLE, CANNED UNSWEETENED

3 1/4 lb

5 3/4 cup

SOY SAUCE

2 5/8 lb

1 qt

GINGER, GROUND

1 1/2 oz

1/2 cup

PEPPER, BLACK

1/2 oz

2 tbsps

GARLIC POWDER

3/8 oz

1 1/3 tbsps

BEEF, OVEN ROAST, BONELESS THAWED

25 lb

WATER

8 oz

1 cup

CORNSTARCH

2 1/2 oz

1/2 cup

ONIONS, DRY PEELED, SLICED 1/4 INCH

6 lb

1 1/2 gal

6 2/3 lb

PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED,

3 lb

3 5/8 qt

3 2/3 lb

CORED, STRIPS 1/4 X 2-3 IN

NONSTICK COOKING SPRAY

2 oz

Notes

- 1 In Step 1, 4 lb (2 1/4 qt) 1/2-inch diced fresh mangos (5 lb 13 oz A.P.) or 4 lb (2 qt) 1/2-inch diced fresh papaya (6 lb A.P.) may be used for canned fruit. In Step 2, increase pineapple juice to 3 quarts.
- 2 If convection oven is used, bake at 325° F. 50 minutes or CCP: Until internal temperature of 155° F. or higher is reached.

Methods

- 4 Shingle 50 chops in each pan.
- 5 Pour 6 lb 5 oz (2 7/8 qt) juice mixture over chops in each pan; cover.
- 6 CCP: Bake 1 hour 30 minutes or until tender and internal temperature reaches 155° F. or higher. Remove chops to serving pans. CCP: Hold at 140° F. or higher for use in Step 9.
- 7 Dissolve cornstarch in pineapple juice.
- 8 Pour drippings from pork chops into steam-jacketed kettle or stock pot. Skim off fat. Bring to boil; slowly add cornstarch mixture, stirring constantly. Bring to a boil; cook 5 minutes or until slightly thickened and clear. Add tropical fruit and cilantro; simmer 1 minute.
- 9 Pour 4 lb 10 oz (8 1/2 cups) sauce over chops in each pan.
- 10 Cut lime slices in half. Serve each chop with 3 oz (1/3 cup sauce), 1/8 oz (2 tsp) sliced green onion and 1/2 slice of lime. CCP: Hold at 140° F. or higher for service.

Ingredients

	Weight	Measure	Issue
NUTMEG, GROUND	1/8 oz	2 tsp	
RED PEPPER, GROUND	1/10 oz	1 1/2 tsp	
PORK LOIN, BONELESS CHOPS, CENTER CUT TEMPERED	31 1/4 lb		
NONSTICK COOKING SPRAY	2 oz		
CORNSTARCH	8 oz	1 3/4 cup	
JUICE, PINEAPPLE, CANNED	10 3/4 oz	1 1/4 cup	
CILANTRO, DRY	1/4 oz	2 2/3 tbsps	
ONIONS, GREEN WITH TOPS, SLICED 1/4 INCH	12 oz	1 qt	14 3/8 oz
LIMES, FRESH SLICED 1/8 INCH	12 1/2 oz		13 1/8 oz

Methods

- 1 Drain fruit; reserve juice for use in Step 2. Coarsely chop; cover; CCP: Refrigerate product at 41° F. or lower for use in Step 7.
- 2 Combine reserved juice with pineapple juice to make 3 quarts. Add lime juice, onions, brown sugar, garlic powder, salt, ginger, allspice, cinnamon, nutmeg and red pepper. Stir well to blend; cover. CCP: Refrigerate product at 41° F. or lower for use in Step 5.
- 3 Grill pork chops 5 minutes on each side or until browned on lightly sprayed griddle.

TROPICAL BAKED PORK CHOPS

Yield 100 Portions **Pan Size** Griddle
Each Portion 1 Chop (3 oz) and 1/3 cup (3 oz) 18 x 24 inch roasting pan (2) Pans 375° F.
 Tropical Sauce

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
290 cal	18 g	25 g	13 g	40 %	82 mg	158 mg	1 g	32 mg

Ingredients

	Weight	Measure	Issue
TROPICAL FRUIT SALAD, CANNED, DRAINED	4 lb	2 7/8 qt	6 5/8 lb
TROPICAL FRUIT SALAD, CANNED LIQUID DRAINED FROM FRUIT SALAD	2 2/3 lb	4 7/8 cup	
JUICE, PINEAPPLE, CANNED	3 3/4 lb	7 1/8 cup	
JUICE, LIME, FROZEN, UNSWEETENED	2 1/4 lb	1 qt	
ONIONS, DRY PEELED, CHOPPED	3 lb	2 1/4 qt	3 1/4 lb
SUGAR, BROWN PACKED	14 7/8 oz	2 cup	
GARLIC POWDER	1 5/8 oz	1/3 cup	
SALT	7/8 oz	1 1/3 tbsp	
GINGER, GROUND	7/8 oz	4 1/3 tbsp	
ALLSPICE, GROUND	1/4 oz	1 1/3 tbsp	
CINNAMON, GROUND	1/5 oz	2 1/2 tsp	

Notes

- 1 In Step 3, be sure entire surface of tenderloin is well covered with cajun spice mixture.
- 2 Arrange tenderloins in pans according to size. Allow 9 to 10 minutes per lb (rare). Tenderloin should be served rare.
- 3 In Step 5, if convection oven is used, roast at 375° F. 45 minutes or CCP: until an internal temperature of 145° F. or higher is reached, on high fan, closed vent. Allow 7 to 8 minutes per lb (rare).

Methods

- 1 Combine salt, garlic powder, red pepper, white pepper, black pepper, onion powder, thyme, basil and oregano. Mix until well blended.
- 2 Trim excess fat and silverskin membrane from the roasts. Place in pans without crowding.
- 3 Sprinkle about 1/8 oz (1 1/4 tsp) cajun spice mixture per pound evenly over entire roast. Fold thin end under to make roast an even thickness throughout.
- 4 Insert meat thermometer in the thickest end of roast.
- 5 Roast about 1 hour, depending on size of roast (see Note 2) CCP: or until an internal temperature of 145° F. (rare) is reached. Internal temperature will rise about 10° F. during standing period.
- 6 Let stand in a warm place 15 minutes before slicing. Cut 8 slices per pound. CCP: Hold at 140° F. or higher for service.

CAJUN ROAST TENDERLOIN OF BEEF**Yield** 100 Portions**Pan Size** 18 X 24 INCH ROASTING PAN

(2) Pans 325° F.

Each Portion 2 SLICES (4 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
219 cal	1 g	30 g	10 g	42 %	88 mg	207 mg	0 g	16 mg

Ingredients

SALT

Weight**Measure****Issue**

1 1/4 oz

2 tbsp

GARLIC POWDER

1 1/8 oz

3 2/3 tbsp

RED PEPPER, GROUND

2/3 oz

3 2/3 tbsp

PEPPER, WHITE, GROUND

2/3 oz

2 2/3 tbsp

PEPPER, BLACK

5/8 oz

2 2/3 tbsp

ONION POWDER

5/8 oz

2 2/3 tbsp

THYME, GROUND

3/8 oz

2 2/3 tbsp

BASIL, SWEET, CRUSHED

1/4 oz

2 2/3 tbsp

OREGANO, CRUSHED

1/8 oz

2 2/3 tbsp

BEEF TENDERLOIN THAWED

36 lb

Notes

- 1 Arrange roasts in pans according to size. Allow 18 minutes per lb (rare) - 20 minutes per lb (medium).
- 2 In Step 5, if convection oven is used, roast at 300° F. 1 hour 45 minutes to 2 hours 30 minutes or CCP: until an internal temperature of 145° F. or higher is reached, on high fan, closed vent. Allow 9 to 11 minutes per lb (rare) - 14 to 16 minutes per lb (medium).

Methods

- 1 Combine salt, garlic powder, red pepper, white pepper, black pepper, onion powder, thyme, basil and oregano. Mix until well blended.
- 2 Trim excess fat from the roasts. Place in pans without crowding.
- 3 Sprinkle about 1/8 oz (1 1/4 tsp) cajun spice mixture per pound evenly over entire surface of the roast. Arrange in pans fat side up.
- 4 Insert meat thermometer in the center of the thickest part of the main muscle.
- 5 CCP: Roast 2 hours to 3 hours 30 minutes, depending on size of roast (see Note 1) or until an internal temperature of 145° F. or higher is reached. Internal temperature will rise about 10° F. during standing period.
- 6 Let stand in a warm place 20 minutes before slicing. Cut 8 slices per pound. CCP: Hold at 140° F. or higher for service.

CAJUN ROAST BEEF**Yield** 100 Portions**Pan Size** 18 X 24 INCH ROASTING PAN

(2) Pans 325° F.

Each Portion 2 SLICES (4 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
258 cal	1 g	33 g	13 g	46 %	82 mg	206 mg	0 g	40 mg

Ingredients

SALT

Weight**Measure****Issue**

1 1/4 oz

2 tbsp

GARLIC POWDER

1 1/8 oz

3 2/3 tbsp

RED PEPPER, GROUND

2/3 oz

3 2/3 tbsp

PEPPER, WHITE, GROUND

2/3 oz

2 2/3 tbsp

PEPPER, BLACK

5/8 oz

2 2/3 tbsp

ONION POWDER

5/8 oz

2 2/3 tbsp

THYME, GROUND

3/8 oz

2 2/3 tbsp

BASIL, SWEET, CRUSHED

1/4 oz

2 2/3 tbsp

OREGANO, CRUSHED

1/8 oz

2 2/3 tbsp

BEEF, OVEN ROAST, BONELESS THAWED

40 lb

Notes

- 1 In Step 2, 2 lb 10 oz lemons A.P. will yield 1 1/8 oz (1/3 cup) grated lemon rind.
- 2 In Step 4, if convection oven is used, bake at 325° F. 30 minutes or CCP: until internal temperature reaches 165° F. or higher on high fan, closed vent.